

Cinnamon Raisin Muffins

Prep time 15 -20 minutes

Baking time 20 minutes

Yields 12-16 Muffins

Ingredients

8oz butter melted (1 cup)
200 grams brown sugar (1 cup)
200 grams white sugar (1 cup)
4 whole large eggs
4 teaspoon vanilla
625 grams all purpose flour (5 cups)
2 tablespoons baking powder
2 tablespoons baking soda
1 1/2 cups of raisins
2 cups of milk

Equipment needed

Measuring cups/spoons
Large mixing bowl
Whisk
Muffin tin
Muffin liners
Non stick spray

Start out by preheating your oven to 400 degrees, and be sure to read all of the instructions and measure out all of your ingredients before you begin baking! This crucial step is something chefs all around the world use to make their recipe as easy as it can be.

- First things first is mixing together both sugars and the melted butter
- Once combined, mix for another 30 seconds or so to ensure proper mixing.
- Once properly mixed you can one at a time begin whisking in your eggs.
- When the eggs are evenly incorporated you may add half of your vanilla and dry ingredients as follows.
- In a separate bowl (if you haven't already) combine baking powder and baking soda with the all purpose flour. Next we will add our dry mixture in, in 2 installments
- Start with half of the dry mix, gently folding it into the wet ingredients and mix until just barely incorporated and add half of the milk. Mixing gently into the batter.
- Repeat the previous step one more time with the remainder of the flour mixture and the milk.
- Just like pancake or waffle batter, less mixing means a better, more fluffy cake or muffin. Be sure not to over mix.

- At this point you can add in your delicious raisins and cinnamon
- Gently folding them into the finished Muffin batter base.
- Your final batter should be a bit stiff, as we are looking for something spoonable but not pourable. With enough strength to hold up that beautiful muffin top hat we see at all of our favorite bakeries.
- Grease your favorite muffin tins and scoop away! I like to fill them about ¼ inch from the top, to assure we don't overflow.
- Bake at 400 degrees for 10 minutes and rotate the tray to insure even cooking
- Bake for another 8

****Lemon Poppy Seed Muffin Substitutions**

Sub zest and juice of 6 Lemons for Raisins

Sub 4 tablespoons of Poppy seeds for Cinnamon

****Cranberry / Blueberry**

If using fresh fruit, reduce recipe down to 1 cup instead of 1 ½