

## THE PERFECT MUFFIN RECIPE || NFS

### Ingredients:

- 1 1/2 cups (180 grams) All Purpose Flour
- 1/4 tsp. (2 grams) Baking Soda
- 1/2 tsp. (4 grams) Salt
- 1/3 c. (84 grams) Vegetable Oil (if not using a liquid of some sort)
- 1/4 c. (60 grams) Butter (melted and cooled)
- 1/2 c. (100 grams) White Sugar
- 2 eggs (100 grams)
- 1/3 c. (80 grams) Milk

### Helpful Hints & Suggestions

\*For this base recipe certain things are circumstantial – if you’re adding a component that may be considered a liquid (mashed bananas, berries, curd, jam) you’ll want to leave out the vegetable oil.

\*I do personally find that vegetable oil does give it some heft and makes it a bit denser.

\*These muffins last about a week in the fridge and a simple 10-25 second microwave blast will soften it up a bit. I encourage you to put a wet cloth or paper towel over it to create more of a steam effect and lock in some moisture.

\*if you don’t have baking soda, baking powder works fine – you’ll just want to use 2 teaspoons instead. It can give off a bit of a tang to the muffins as well, but if you’re adding a sweet component to it then it should be able to offset it.

### Directions:

In one bowl, mix your dry ingredients together (flour, baking soda, sugar) and in another bowl add all of your liquids together, mix them together and bake at 350F for 20-25 minutes.