

# Neverending Options Muffins

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*Start with this basic muffin recipe, and then get creative and add in whatever extras you want.*

## Ingredients

2 cups (250g) all-purpose flour  
2 teaspoons baking powder  
1 teaspoon bicarbonate of soda (baking soda)  
4 teaspoons (20g) vanilla sugar  
1/2 cup (125g) castor sugar (granulated sugar)  
1 egg  
1/3 cup (80ml) vegetable oil  
1 cup (250ml) buttermilk  
Your add-ins: chocolate chips, nuts, berries, etc.

## Directions

1. Preheat oven to 350° F/175°C
2. Combine all dry ingredients.
3. Blend all wet ingredients together.
4. Combine both together along with your add-ins in one mixing bowl on low speed. Do not overmix.
5. Fill 8 lined or greased muffin forms with the mixture and bake for 15 to 20 minutes.
6. Enjoy!

## Tips

- Vanilla sugar is sugar infused with vanilla. If you do not have any, you can make your own, or use regular sugar and a splash of vanilla paste or extract.
- Using a room temperature egg & milk helps form a smoother batter.
- If you do not have buttermilk, there are several substitutes you can use.
- Dusting your add-ins with a little flour before adding them to the batter helps prevent them from sinking to the bottom.
- Use an ice cream scoop to portion out batter for evenly sized muffins.



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