

Fresh Strawberry and Cinnamon Muffins



Ingredients :

- 3 cups all-purpose flour
- 1 tbsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. kosher salt
- 1 1/2 tbsp. ground cinnamon
- 1 1/4 cups of milk
- 2 lg. eggs, lightly beaten
- 1/2 pound (2 sticks) unsalted butter, melted
- 2 cups diced fresh strawberries
- 1 1/2 cups sugar

Directions:

1. Preheat the oven to 375 degrees. Line muffin tin with paper liners.
2. Sift the flour, baking powder, baking soda, salt, and cinnamon together in a large bowl.
3. In a medium glass bowl, combine the milk, eggs, and melted butter.
4. Make a well in the middle of the dry mixture, pour the wet mixture into the well, stir until just combined. There will be some lumps but don't over mix the batter. Add the strawberries and sugar, gently stir 'till combined.
5. Using a 2 1/4 inch ice cream scoop, spoon the batter into the muffin cups to fill the liner.
6. Bake for 20-25 minutes, until a tooth pick comes out clean and the tops are nicely browned.



Savory Cooking

with Tatyana