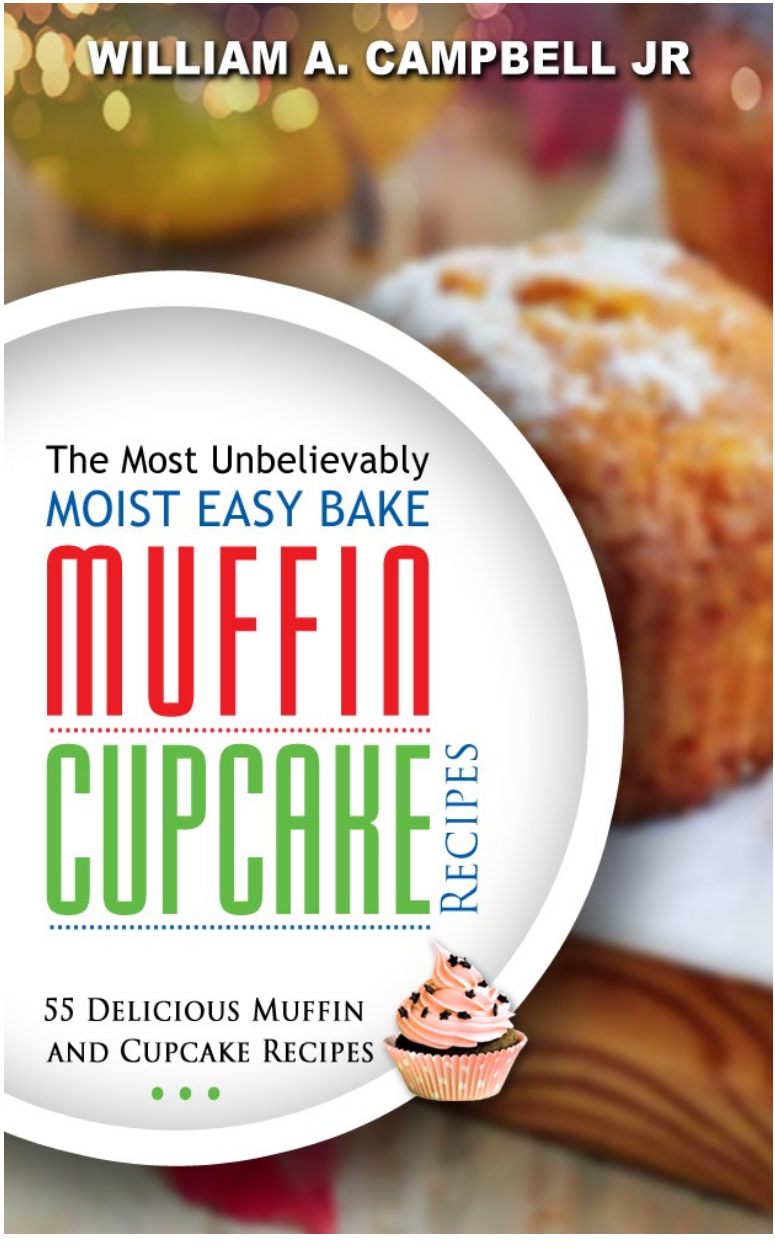

WILLIAM A. CAMPBELL JR
The Most Unbelievably
MOIST EASY BAKE
MUFFIN
CUPCAKE
RECIPES
55 DELICIOUS MUFFIN
AND CUPCAKE RECIPES

The Most Unbelievably Moist Easy Bake Muffin and Cupcake Recipes: 55 Delicious Muffin and Cupcake Recipes

By: William A. Campbell Jr

While every precaution has been taken in the preparation of this book, the publisher assumes no responsibility for errors or omissions, or for damages resulting from the use of the information contained herein. For Entertainment Only

Copyright 2015 William A. Campbell Jr
All Rights Reserved: Creative Styles Media 2015

Pineapple Upside-Down Cupcakes

1 (15.25 ounce) package yellow cake mix
1 cup water
1/2 cup vegetable oil
3 eggs
1 (12.5 ounce) can pineapple tidbits in juice, drained and juice reserved
1 cup brown sugar, or as needed
1/2 cup butter, melted
1 (16.5 ounce) can pitted cherries, drained (optional)

1. Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.
2. Beat cake mix, water, oil, and eggs together with an electric mixer in large bowl on low speed 30 seconds, increase speed to medium speed and beat for 2 minutes. Pour reserved pineapple juice into cake mix and beat until combined.
3. Sprinkle brown sugar evenly in each muffin cup. Drizzle butter evenly over brown sugar. Place pineapple tidbits and 1 cherry atop the brown sugar mixture. Pour cake batter over pineapple tidbits.
4. Bake in the preheated oven until golden and the tops spring back when lightly pressed, 15 to 20 minutes.

Carrot Cupcakes with White Chocolate Cream Cheese Icing

Cream Cheese Icing:

2 ounces white chocolate
1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
1 teaspoon vanilla extract
1/2 teaspoon orange extract
4 cups confectioners' sugar
2 tablespoons heavy cream

Carrot Cake:

2 eggs, lightly beaten
1 1/8 cups white sugar
1/3 cup brown sugar
1/2 cup vegetable oil
1 teaspoon vanilla extract
2 cups shredded carrots
1/2 cup crushed pineapple
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 cup chopped walnuts

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease 12 muffin cups.
2. In small saucepan, melt white chocolate over low heat. Stir until smooth, and allow to cool to room temperature.
3. In a bowl, beat together the cream cheese and butter until smooth. Mix in white chocolate, 1 teaspoon vanilla, and orange extract. Gradually beat in the confectioners' sugar until the mixture is fluffy. Mix in heavy cream.
4. Beat together the eggs, white sugar, and brown sugar in a bowl, and mix in the oil and vanilla. Fold in carrots and pineapple. In a separate bowl, mix the flour, baking soda, salt, cinnamon, nutmeg, and ginger. Mix flour mixture into the carrot mixture until evenly moist. Fold in 1/2 cup walnuts. Transfer to the prepared muffin cups.
5. Bake 25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Cool completely on wire racks before topping with the icing and sprinkling with remaining walnuts.

Red Velvet Cupcakes

2 1/2 cups flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
2 cups sugar
4 eggs
1 cup sour cream
1/2 cup milk
1 (1 ounce) bottle Red Food Color
2 teaspoons Pure Vanilla Extract
Vanilla Cream Cheese Frosting:
1 (8 ounce) package cream cheese, softened
1/4 cup butter, softened
2 tablespoons sour cream
2 teaspoons Pure Vanilla Extract
1 (16 ounce) box confectioners' sugar
Directions

1. Preheat oven to 350 degrees F.
2. Mix flour, cocoa powder, baking soda and salt in medium bowl. Set aside.
3. Beat butter and sugar in large bowl with electric mixer on medium speed 5 minutes until light and fluffy. Beat in eggs, one at a time. Mix in sour cream, milk, food color and vanilla.

4. Gradually beat in flour mixture on low speed until just blended. Do not overbeat.
5. Spoon batter into 30 paper-lined muffin cups, filling each cup 2/3 full.
6. Bake 20 minutes or until toothpick inserted into cupcake comes out clean.
7. Cool in pans on wire rack 5 minutes. Remove from pans; cool completely. Frost
8. Beat cream cheese, softened, butter, sour cream, Vanilla Extract in large bowl until light and fluffy. Gradually beat in confectioners' sugar until smooth.

Peanut Butter Cupcakes

2 cups brown sugar
1/2 cup shortening
1 cup peanut butter
2 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons cream of tartar
1 pinch salt

Directions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Line a cupcake pan with paper liners, or grease and flour cups.
3. In a large bowl, mix together the brown sugar, shortening and peanut butter until light and fluffy.
4. Beat in the eggs one at a time, then stir in the vanilla.
5. Combine the flour, cream of tartar, baking soda and salt; stir into the batter alternately with the milk. Spoon into prepared muffin cups.
6. Bake for 15 to 20 minutes in the preheated oven, until the top of the cupcakes spring back when lightly pressed.

7.Cool in the pan for at least 10 minutes before removing to a wire rack to cool completely.

Pumpkin Ginger Cupcakes

2 cups all-purpose flour
1 (3.4 ounce) package instant butterscotch pudding mix
2 teaspoons baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/4 teaspoon ground cloves
1/3 cup finely chopped crystallized ginger
1 cup butter, room temperature
1 cup white sugar
1 cup packed brown sugar
4 eggs, room temperature
1 teaspoon vanilla extract
1 (15 ounce) can pumpkin puree

Directions

1. Preheat an oven to 350 degrees F (175 degrees C).
2. Grease 24 muffin cups, or line with paper muffin liners.
3. Whisk together the flour, pudding mix, baking soda, salt, cinnamon, ground ginger, allspice, cloves, and crystallized ginger in a bowl; set aside.
4. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until light and fluffy. Add the eggs one at a time, allowing each egg to blend into

the butter mixture before adding the next. Beat in the vanilla and pumpkin puree with the last egg.

5. Stir in the flour mixture, mixing until just incorporated.
6. Pour the batter into the prepared muffin cups.
7. Bake in the preheated oven until golden and the tops spring back when lightly pressed, about 20 minutes.
8. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Apple Banana Cupcakes

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2/3 cup shortening
1 1/4 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup buttermilk
1 cup ripe bananas, mashed
2 apples - peeled, cored and shredded

Directions

1. Preheat oven to 375 degrees F (190 degrees C).
2. Grease and flour 24 muffin cups, or use paper liners.
3. Sift together the flour, baking soda, salt, cinnamon, and nutmeg. Set aside.
4. In a large bowl, cream together the shortening and sugar until light and fluffy.
5. Beat in the eggs one at a time, then stir in the vanilla and buttermilk.
6. Beat in the flour mixture, mixing just until incorporated.
7. Fold in the mashed bananas and shredded apples.

8. Fill each muffin cup half full.
9. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center comes out clean.
10. Allow to cool.

Chocolate Chip Cookie Dough Cupcake

1 1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon sea salt
1/2 cup butter, softened
1/4 cup white sugar
1/2 cup brown sugar
1 egg
2 teaspoons vanilla extract
1 cup miniature semisweet chocolate chips
1 (18.25 ounce) box yellow cake mix
1 1/3 cups water
1/3 cup canola oil
3 eggs

Directions

1. Whisk together the flour, baking soda, and sea salt; set aside.
2. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth.
3. Add 1 egg and the vanilla extract and beat until smooth. Mix in the flour mixture until just incorporated. Fold in the chocolate chips; mixing just enough to evenly combine.
4. Form the dough into tablespoon-sized balls; place onto

a baking sheet, and freeze until solid, about 2 hours.

5. Preheat an oven to 350 degrees F (175 degrees C).
6. Line 24 muffin cups with paper liners.
7. Beat 3 eggs in a large bowl with an electric mixer to break up.
8. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium speed.
9. Spoon into the prepared cupcake liners, filling each 2/3 full.
10. Place a frozen cookie dough ball on the top center of each cupcake.
11. Bake in the preheated oven until a toothpick inserted into the cake portion of the cupcake (not the cookie dough ball) comes clean, about 20 minutes.
12. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Cheesecake Cupcakes

3 (8 ounce) packages cream cheese
1 cup white sugar
5 eggs
1 teaspoon vanilla extract
8 ounces sour cream
1 cup white sugar
1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line cupcake pans with paper cupcake liners.
3. In a medium bowl, cream together the cream cheese and 1 cup of sugar.
4. Stir in the eggs one at a time, then mix in the vanilla.
5. Spoon into cupcake pans to fill about 2/3 to 3/4 full.
6. Bake for 30 minutes in the preheated oven, until golden brown.
7. Remove from the oven and cool for 5 to 10 minutes.
8. To make the sour cream topping, whisk together the sour cream, 1 cup sugar, and vanilla until smooth. Spoon into the well on the top of each cupcake.
9. Return to the oven and bake for an additional 5 to 7 minutes, until set.
10. Set cupcake pans on racks to cool, do not remove

cupcakes from the pan until they are completely cool. For a finishing touch, you can add a dollop of your favorite pie filling on top.

Almond Cupcake with Salted Caramel Buttercream Frosting

1 1/2 cups all-purpose flour
1 3/4 teaspoons baking powder
1 cup white sugar
1/2 cup margarine, softened
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
3/4 cup whole milk
1/2 cup brown sugar
1/2 cup margarine
2 tablespoons light corn syrup
1 tablespoon vanilla extract
1/2 cup heavy cream, or as needed
1 pinch salt
3/4 cup salted butter, softened
2 cups confectioners' sugar, sifted

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 12 cupcake cups with paper liners. In a bowl, whisk together the flour and baking powder.
2. In a mixing bowl, thoroughly cream together the sugar and 1/2 cup of margarine until very well blended. Beat in the eggs, one at a time, until thoroughly combined,

and stir in the vanilla and almond extracts. Gradually beat in the flour mixture, alternating with the milk, in several additions. Spoon the batter into the prepared cupcake cups, filling them about 2/3 full.

3. Bake the cupcakes in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean, 20 to 25 minutes.
4. To make caramel, Place the brown sugar, 1/2 cup margarine, corn syrup, and vanilla into a large saucepan over medium heat, and bring the mixture to a boil. Reduce heat, and simmer until thickened, 3 to 4 minutes; remove from heat and allow to cool to warm (not hot) temperature. Add the cream, a little at a time, until the caramel has the consistency of honey. Mix in the pinch of salt, and allow to cool to room temperature.
5. Beat the salted butter with confectioners' sugar in a bowl with an electric mixer on medium speed until the mixture is fluffy; slowly add and beat in the caramel, a tablespoon at a time, beating until the frosting is smooth.

Chocolate Fudge Cupcakes

4 (1 ounce) squares semisweet chocolate, chopped
1 cup butter
1 cup all-purpose flour, sifted
1 3/4 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 cups chopped pecans

Directions

1. Preheat oven to 325 degrees F (165 degrees C).
2. Line 24 muffin cups with paper liners.
3. In the top of a double boiler, combine chocolate and butter. Heat, stirring occasionally, until mixture is melted and smooth.
4. Remove from heat and allow to cool to lukewarm.
5. Sift flour and sugar together into a large bowl.
6. With mixer on low speed, beat in eggs one at a time. Stir in chocolate mixture, vanilla and pecans.
7. Fill muffin cups 2/3 full.
8. Bake in the preheated oven for 25 minutes. Do not over bake. Tops should be shiny but give slightly when touched.

Banana and Vanilla Cupcakes with Buttercream Frosting

Banana Cupcakes:

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter, at room temperature
1/2 cup white sugar
3 eggs, room temperature
1 teaspoon vanilla extract
1/4 cup milk
2 large bananas, chopped
Buttercream Frosting:
2/3 cup butter, at room temperature
1/2 teaspoon vanilla extract
2 1/4 cups confectioners' sugar
2 tablespoons heavy cream
4 drops yellow food coloring, or as desired

Directions

1. Preheat an oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper muffin liners.
2. Whisk the flour, baking powder, and salt together in a bowl; set aside. Beat 1/2 cup butter and the white sugar with an electric mixer in a large bowl until light and fluffy. Add the eggs one at a time, allowing each to

blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the chopped bananas, mixing just enough to evenly combine. Pour the batter into prepared cups.

3. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.
4. While the cupcakes are cooling, make the buttercream by beating 2/3 cup of butter in a bowl until smooth and glossy. Beat in the vanilla, followed by the confectioners' sugar. Once no dry lumps of sugar remain, add the cream and food coloring. Whip on high speed until light and fluffy. Frost the cooled cupcakes with the buttercream frosting.

Strawberry Cupcakes

10 tablespoons butter, room temperature
3/4 cup white sugar
3 eggs
1 teaspoon strawberry extract
1 3/4 cups self-rising flour
1/4 teaspoon salt
1/4 cup finely chopped fresh strawberries, drained

Directions

1. Preheat the oven to 325 degrees F (165 degrees C).
2. Grease 12 cupcake pan cups or line with paper liners.
3. In a large bowl, cream together the butter and sugar until light and fluffy.
4. Beat in the eggs one at a time, then stir in the strawberry extract.
5. Combine the self-rising flour and salt; stir into the batter just until blended.
6. Fold in strawberries last. Spoon the batter into the prepared cups, dividing evenly.
7. Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes.
8. Cool in the pan set over a wire rack.
9. When cool, arrange the cupcakes on a serving platter.
10. Frost with desired frosting.

Sweet Potato Cupcakes with Toasted Marshmallow Frosting

Sweet Potato Cupcakes:

- 1/2 cup butter, room temperature
- 1 1/2 cups brown sugar
- 2 eggs, room temperature
- 1 teaspoon vanilla extract
- 1 cup cooked, mashed sweet potatoes
- 2 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 cup milk, room temperature

Marshmallow Frosting:

- 1/3 cup white sugar
- 1/4 teaspoon cream of tartar
- 1 pinch salt
- 2 egg whites
- 3 tablespoons cold water
- 1 teaspoon vanilla extract
- 1/2 cup marshmallow crème

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 12 muffin cups with cupcake liners.
2. Beat butter and brown sugar with an electric mixer in a large bowl until light and fluffy.
3. Add room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next.
4. Blend in vanilla extract and sweet potatoes.
5. Whisk flour, baking powder, baking soda, 1/2 teaspoon salt, cinnamon, ginger, nutmeg, and cloves in a bowl.
6. Add half the flour to the sweet potato mixture, stirring just until incorporated.
7. Blend in the milk and the remaining flour mixture.
8. Scoop batter into prepared cupcake pan and bake in preheated oven until tops spring back when touched lightly with a finger and a toothpick inserted in the center of a cupcake comes out clean, 18 to 22 minutes.
9. Cool on rack.
10. To make frosting, combine white sugar, cream of tartar, a pinch of salt, egg whites, and cold water in a heatproof mixing bowl.
11. Set the mixing bowl over a pan of simmering water and beat with an electric mixer until the mixture is very hot to the touch and stiff peaks have formed, 5 to 7 minutes.
12. Remove the bowl from the heat and beat 1 minute more.

13. Add 1 teaspoon vanilla extract and marshmallow crème and beat until combined.
14. To frost the cupcakes, fill a pastry bag fitted with a large plain tip with frosting; pipe mini marshmallow-shaped dots all over the cupcakes.
15. Alternatively, use a knife and frost them generously with lots of swoops and swirls.
16. Set oven rack about 6 inches from the heat source and preheat the oven's broiler.
17. Arrange 3 or 4 cupcakes on a baking sheet and place them in the oven under the broiler.
18. Toast until the frosting has started to brown, about 90 seconds (check every 20 seconds and rearrange the baking sheet, if necessary).
19. Repeat with the remaining cupcakes until all are toasted.

Bailey's Irish Cupcakes

1/2 cup butter, softened
3/4 cup white sugar
4 egg yolks
3/4 cup sour cream
1/2 teaspoon vanilla extract
1 teaspoon almond extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
6 tablespoons Irish cream liqueur

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line 12 muffin cups with paper liners.
3. Beat butter in a large bowl with an electric mixer until the butter is light and smooth, 2 to 3 minutes; beat in sugar until the mixture is light and fluffy, at least 5 more minutes.
4. Beat in egg yolks one at a time, mixing until each yolk is just combined before adding the next; mix in sour cream and vanilla and almond extracts.
5. Sift flour in a separate bowl with baking powder and salt.
6. Stir flour mixture into the liquid ingredients in thirds, alternating with Irish cream liqueur, until the batter is smooth.
7. Pour batter into the lined muffin cups.
8. Bake in the preheated oven until the cupcakes are golden brown on top and a toothpick inserted into the center of a cupcake comes out clean, 15 to 20 minutes.

Caramel Apple Cupcakes

1 (18.25 ounce) package spice cake mix
1 1/3 cups water
1/3 cup vegetable oil
3 eggs
1 large Granny Smith apple, cored and chopped
35 caramel candies
1/4 cup evaporated milk
1/2 cup chopped peanuts
24 wooden craft sticks
Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 24 cupcake cups with paper liners.
2. Place cake mix into a large bowl, and pour in water, vegetable oil, and eggs.
3. With an electric mixer on low speed, beat until moistened and combined, about 30 seconds.
4. Increase mixer speed to medium, and beat for 2 minutes.
5. Stir in the chopped apple, and fill the prepared cupcake cups about 2/3 full.
6. Bake in the preheated oven until lightly browned and a wooden toothpick inserted into the center of a cupcake comes out clean, about 20 minutes.
7. Remove cupcake pans to a wire rack to cool.
8. When cupcakes have cooled, melt the caramels with evaporated milk in a saucepan over low heat, stirring constantly until smooth and combined, about 4

minutes.

9. Spread the caramel icing over the cupcakes, and sprinkle with chopped peanuts. Insert a wooden stick into the center of each cupcake.

Dreamy Orange Cupcakes

1 (18.25 ounce) package orange cake mix
3/4 cup creamy salad dressing (such as Miracle Whip®)
1 (1.3 ounce) envelope dry whipped topping mix
3/4 cup freshly squeezed orange juice
3 large eggs
2 tablespoons grated orange zest
1 (13 ounce) jar marshmallow crème
1/2 cup unsalted butter at room temperature
1/2 cup vegetable shortening
1/2 cup unsalted butter at room temperature
1/2 cup vegetable shortening
1/4 cup freshly squeezed orange juice
1 tablespoon orange zest
1/4 teaspoon vanilla extract
2 drops orange paste food coloring, or as desired
4 cups confectioners' sugar
Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper liners.
2. Beat together the orange cake mix, creamy salad dressing, whipped topping mix, 3/4 cup orange juice, eggs, and 2 tablespoons orange zest in a large bowl with an electric mixer on low speed until mixture is moist, about 1 minute.
3. Scrape down the sides of the bowl with a spatula, then increase speed to medium and continue beating until well blended, about 2 minutes more.

4. Fill the prepared cupcake cups about 2/3 full of batter.
5. Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean, about 15 minutes.
6. Cool in the pans for 10 minutes before removing to cool completely on a wire rack before frosting.
7. To make cream topping: Beat the marshmallow creme, 1/2 cup unsalted butter, and 1/2 cup shortening in a bowl with an electric mixer until smooth and creamy.
8. Top each cooled cupcake with a 1/2-inch thick layer of the cream topping, using a knife to spread the the topping flat.
9. Allow about 1/2 inch of the orange cupcake to show below the white layer.
10. To make orange butter cream: Beat 1/2 cup unsalted butter and 1/2 cup shortening together in a bowl until light and fluffy.
11. Mix in 1/4 cup orange juice, zest of 1 orange, vanilla extract, and food coloring until well combined. Gradually beat in the confectioners' sugar until smooth.
12. Transfer the frosting to a piping bag fitted with a large star tip, and pipe a decorative layer of orange butter cream, ending in a peak, over the cream topping on the cupcakes.

Spice Cupcakes

1 1/2 cups all-purpose flour
1/2 cup cornstarch
2 teaspoons baking powder
1 teaspoon ground cinnamon
4 pinches ground nutmeg
4 pinches salt
12 tablespoons butter
1 1/3 cups sugar
4 eggs
1 teaspoon vanilla extract
1/2 cup milk

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 15 muffin cups with paper muffin liners.
2. Sift the flour, cornstarch , baking powder, cinnamon, nutmeg, and salt together in a bowl.
3. Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture alternately with the milk. Pour the batter into the prepared muffin cups.

4. Bake in the preheated oven until golden and the tops spring back when lightly pressed, 15 to 20 minutes.

Champagne Cupcakes

1 (18.25 ounce) package white cake mix

1 1/4 cups Champagne or other sparkling white wine at room temperature

1/3 cup vegetable oil

3 eggs

1/2 cup butter, softened

4 cups confectioners' sugar

1/4 cup Champagne or other sparkling white wine at room temperature

1 teaspoon vanilla extract

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Spray 24 muffin cups with cooking spray.
3. Mix cake mix and 1 1/4 cup Champagne in a large mixing bowl; stir in vegetable oil and eggs.
4. Beat batter with an electric mixer on medium speed for 2 minutes.
5. Pour batter into the prepared muffin cups, filling them 3/4 full.
6. Bake cupcakes in the preheated oven until a toothpick inserted into the middle of a cupcake comes out clean, about 20 minutes.
7. Cool cupcakes in pans for 10 minutes before removing to finish cooling, about 30 more minutes.
8. Mix butter, 1 cup confectioners' sugar, 1/4 cup Champagne, and vanilla extract in a bowl.
9. Stir in remaining confectioners' sugar, 1 cup at a time,

until frosting is smooth and creamy.

10. Spread on cooled cupcakes.

Cinnabon Cupcakes

Cinnamon syrup:

1/2 cup unsalted butter
1/2 cup brown sugar
2 tablespoons ground cinnamon

Cake batter:

2 1/2 cups sifted cake flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup whole milk at room temperature
2 large egg whites at room temperature
1 egg at room temperature
1/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1/2 cup unsalted butter at room temperature
1 1/2 cups white sugar
1/2 cup cold heavy whipping cream
1 cup chopped pecans

Cream cheese frosting:

1/4 cup unsalted butter at room temperature
1 (8 ounce) package cream cheese at room temperature
1 1/2 cups confectioners' sugar
1 drop vanilla extract
1 teaspoon ground cinnamon for sprinkling, or to taste

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 24 cupcake cups or line with paper liners.
2. Melt 1/2 cup unsalted butter in a saucepan over low heat; stir brown sugar and 2 tablespoons cinnamon into butter until brown sugar has dissolved and cinnamon syrup is hot, about 2 minutes. Set aside.
3. Sift cake flour with baking powder and salt into a bowl.
4. Whisk milk, egg whites, egg, 1/4 teaspoon vanilla extract, and almond extract together in a separate bowl.
5. Mix 1/2 cup butter at room temperature with white sugar in a large bowl, using an electric mixer until pale yellow and creamy, about 5 minutes.
6. Gradually beat flour mixture into creamed butter mixture, alternating with milk mixture, until batter is well blended. Continue beating for 2 more minutes.
7. Beat cold cream with an electric mixer and clean beaters in a chilled glass or metal bowl until the cream is fluffy and holds soft peaks, about 4 minutes; fold whipped cream into batter.
8. Divide batter among the prepared cupcake cups, filling them about 2/3 full.
9. Spoon 1 teaspoon of cinnamon syrup into batter in each cupcake cup. Set remaining cinnamon syrup aside.
10. Bake cupcakes in the preheated oven until lightly browned and a toothpick inserted into the center of a cupcake comes out with moist crumbs, about 16

minutes.

11. Remove cupcakes from pans and let cool upside down on racks.
12. Place saucepan with remaining cinnamon syrup over medium heat, stir in pecans, and bring mixture to a low boil.
13. Immediately remove from heat and pour pecan mixture out onto a wooden cutting board. Let pecan mixture cool completely and chop the pecan candy finely.
14. Beat 1/4 cup butter at room temperature with an electric mixer in a bowl until soft and creamy; beat in cream cheese until blended. Add confectioners' sugar and a drop of vanilla extract and continue to beat on high speed until frosting is fluffy, at least 5 minutes.
15. Frost cooled cupcakes with frosting and decorate each with a pinch of chopped pecan candy and a sprinkle of cinnamon.

Cream Filled Chocolate Cupcakes

2 1/2 cups all-purpose flour
2 cups white sugar
1/3 cup unsweetened cocoa powder
1 teaspoon baking powder
1/4 teaspoon salt
1 cup vegetable oil
1 cup buttermilk
2 eggs
1 teaspoon vanilla extract
2 teaspoons baking soda
1 cup hot water
2/3 cup shortening
1/2 cup white sugar
1/3 cup milk
1 tablespoon water
1 teaspoon vanilla extract
1/4 teaspoon salt
1/2 cup confectioners' sugar
Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease two 12-cup muffin tins.
2. Sift flour, 2 cups white sugar, cocoa powder, baking powder, and salt together in a large bowl.
3. Beat vegetable oil, buttermilk, eggs, and 1 teaspoon vanilla extract into the flour mixture using an electric hand mixer on medium until smooth, about 3 minutes.
4. Stir baking soda and hot water together in a small

bowl; mix into batter. Pour batter into muffin cups to 2/3 full.

5. Bake in the preheated oven until a toothpick inserted in the center of a cupcake comes out clean, about 20 minutes.
6. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.
7. Beat shortening, 1/2 cup white sugar, milk, 1 tablespoon water, 1 teaspoon vanilla extract, and salt together in a bowl using an electric hand mixer until smooth, 5 to 7 minutes.
8. Add confectioners' sugar; beat until fully incorporated, 3 to 5 minutes.
9. Insert frosting into cupcakes using a pastry tube fitted with a rosette tip.
10. Frost the tops of cupcakes with remaining frosting

Mascarpone Strawberry Cupcakes

1 (18.25 ounce) package moist white cake mix
1 cup water
1 (8 ounce) container mascarpone cheese
1/4 cup vegetable oil
2 egg whites
1/2 cup frozen strawberries, thawed
2 1/2 cups confectioners' sugar

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Line 12 muffin cups with liners.
3. Stir cake mix, water, mascarpone cheese, vegetable oil, and egg whites in a bowl until well combined.
4. Pour cake mixture into prepared muffin cups.
5. Bake in preheated oven until lightly browned, about 20 minutes.
6. Place strawberries in a food processor or blender; puree until smooth.
7. Stir pureed strawberries and confectioners' sugar together in a bowl.
8. Spoon strawberry mixture on top of cupcakes.

Peanut Butter Bacon Cupcake

1 (1 pound) package bacon
1/2 cup crunchy peanut butter
1/4 cup bacon grease
1/4 cup butter, softened
4 eggs
1 (18.25 ounce) package butter cake mix
2/3 cup water
2 cups creamy peanut butter
2 (8 ounce) packages cream cheese, at room temperature
5 cups confectioners' sugar
1/4 cup heavy cream, as needed
22 whole peanuts

Directions

1. Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.
2. Reserve 1/4 cup bacon grease and set aside to cool. Drain the bacon slices on a paper towel-lined plate. Chop the bacon.
3. Preheat an oven to 350 degrees F (175 degrees C). Line cupcake pans with paper liners.
4. Beat the crunchy peanut butter, bacon grease, and butter with an electric mixer in a large bowl until light and fluffy.

5. Add the eggs one at a time, allowing each egg to blend into the peanut butter mixture before adding the next.
6. Pour in the cake mix alternately with the water, mixing until just incorporated.
7. Fold in 2/3 of the chopped bacon; mixing just enough to evenly combine. Pour the batter into prepared cupcake pan, about 2/3 full.
8. Bake in the preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.
9. To make frosting: Beat the creamy peanut butter and cream cheese together with an electric mixer until light fluffy.
10. Gradually stir in the confections' sugar.
11. Mix in enough heavy cream to thin out the frosting, if needed.
12. Spread the frosting over the cooled cupcakes. Sprinkle with the remaining 1/3 portion of chopped bacon, and top with a whole peanut.

RITZ New York-Style Mini Crumb Cheesecakes

For the crust:

24 RITZ Crackers
1/2 cup hot fudge topping
For the filling:
2 (8 ounce) packages 1/3-less-fat cream cheese (Neufchatel)
1/2 cup granulated sugar
1 egg yolk
3 eggs
1/4 cup sour cream
1 teaspoon lemon juice
1 teaspoon vanilla extract
1 tablespoon butter, melted
For the crumb topping:
1 cup RITZ Bits Peanut Butter crackers, crushed
2 tablespoons flour
2 tablespoons light brown sugar
1/2 teaspoon ground cinnamon
4 tablespoons unsalted butter, melted
For the caramel topping:
1/4 cup creamy peanut butter
1/4 cup caramel sauce

Directions

1. Preheat oven to 325 degrees F. Line two muffin tins

with cupcake liners.

2. Spread 1 teaspoon cold hot fudge sauce over top of 24 crackers. Place the crackers, fudge side up, in the lined cups.
3. Blend cream cheese and sugar in a large bowl until creamy. Add egg yolk and eggs, one at a time, mixing well after each addition.
4. Mix in sour cream, lemon juice, vanilla extract, and butter. Mix until incorporated.
5. Pour batter into muffin cups to about 3/4 full, about 2 heaping tablespoons per cup.
6. To make the crumb topping, combine the crushed RITZ Bits Peanut Butter sandwich crackers, flour, light brown sugar, cinnamon, and melted butter until mixture has a wet look. Set aside.
7. Bake cheesecakes in preheated oven 15 minutes.
8. Remove cheesecakes and evenly distribute crumb topping over each cake.
9. Return cheesecakes to oven and continue to bake until crumb topping is browned and a toothpick inserted into cheesecake come out dry, about 15 more minutes.
10. Remove cheesecakes from oven and allow to cool completely. When cooled, transfer to a covered container and refrigerate up to 2 hours.
11. Before serving, place peanut butter and caramel sauce in microwave safe mixing bowl.
12. Microwave 30 seconds. Carefully remove dish from microwave and stir. Drizzle peanut butter caramel sauce over top of cheesecakes.
13. Leftover cheesecakes should be stored in the

refrigerator.

Lemon Heaven Cupcakes

1 package (2-layer size) white cake mix
1 pkg. (4 serving size) Jell-O Lemon Instant Pudding
1 cup water
4 egg whites
2 tablespoons oil
3 3/4 cups icing sugar
1 (250 g) package Light Brick Cream Cheese, softened
1/4 cup butter, softened
2 tablespoons lemon juice

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Beat cake mix, dry pudding mix, water, egg whites and oil in large bowl with electric mixer on low speed until moistened. (Batter will be thick.)
2. Beat on medium speed 2 minutes. Spoon batter evenly into 24 paper-lined muffin cups.
3. Bake 21 to 24 minutes or until wooden toothpick inserted in centers comes out clean.
4. Cool in pans 10 minutes; remove to wire racks. Cool completely.
5. Meanwhile, beat sugar, cream cheese, butter and juice with electric mixer on low speed until well blended.
6. Frost cupcakes.

Gingerbread Cupcakes

1 (18.25 ounce) box vanilla cake mix
1/2 cup buttermilk
1/2 cup molasses
1/3 cup vegetable oil
4 large eggs
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper muffin liners.
2. Mix the cake mix, buttermilk, molasses, vegetable oil, eggs, ginger, cinnamon, and nutmeg together in large bowl until just combined.
3. Spoon the batter into a large resealable plastic bag, press out excess air, and seal the top of the bag. Snip a corner of the bag about 1/4-inch from the bottom.
4. Pipe the batter into the prepared muffin cups, filling them about 2/3 full.
5. Bake in the preheated oven until a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Cotton Candy Cupcakes

1 (18.25 ounce) package Golden Yellow Cake Mix
3 large eggs
1 1/3 cups water
1/3 cup vegetable oil
1 (16 ounce) can Duncan Hines® Frosting Creations™ Frosting Starter
1 (3 gram) packet Duncan Hines® Frosting Creations™ Cotton Candy Flavor Mix
Colored sugar
Cotton candy

Directions

1. Preheat oven to 350 degrees F. Place cupcake liners in muffin pans.
2. Prepare cake batter as directed on package.
3. Pour batter into prepared cupcake liners, filling them no more than two-thirds full.
4. Bake 18 minutes or until toothpick inserted into cake comes out clean.
5. Let cupcakes cool for 5 minutes, then remove from pans and cool completely.
6. Pour packet of Duncan Hines® Frosting Creations™ Cotton Candy Flavour Mix into can of Duncan Hines® Frosting Creations™ Frosting Starter. Stir until evenly blended.

7. Frost cupcakes with the Cotton Candy frosting you just created and sprinkle with coloured sugar.
8. Garnish with pieces of cotton candy right before serving.

Pink Lemonade Cupcakes

Cupcakes:

1 (18.25 ounce) package white cake mix
3/4 cup frozen pink lemonade concentrate, thawed
1/2 cup water
1/3 cup vegetable oil
4 egg whites
4 drops red food coloring, or as desired

Frosting:

4 cups confectioners' sugar
1/3 cup butter, softened
1/4 cup frozen pink lemonade concentrate, thawed
2 drops yellow food coloring, or as desired (optional)

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 24 muffin cups with paper muffin liners.
2. Beat white cake mix, 3/4 cup pink lemonade concentrate, water, vegetable oil, egg whites, and 4 drops red food coloring together in a bowl with an electric mixer on low speed for 30 seconds.
3. Increase speed to medium and beat until batter is smooth, about 1 minute more. Pour batter into prepared muffin cups.
4. Bake cupcakes in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean,

about 25 minutes.

5. Transfer cupcakes to wire racks to cool completely.
6. Beat confectioners' sugar, butter, 1/4 cup pink lemonade concentrate, and yellow food coloring together in a bowl with an electric mixer until frosting is light and the desired consistency.
7. Spread frosting onto cooled cupcakes.

Cherry Coke Cupcakes

1 (15.25 ounce) package chocolate cake mix
1 can cherry-flavored cola
2 cups heavy whipping cream
1/4 cup confectioners' sugar
1 (12.5 ounce) can cherry pie filling
12 maraschino cherries

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 12 muffin cups with paper liners.
2. Mix cake mix and cherry-flavored cola together in a bowl until batter is smooth. Spoon batter into prepared muffin cups about 2/3 full.
3. Bake in the preheated oven until muffins spring back when lightly touched, 18 to 23 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.
4. Beat cream in a large bowl using an electric mixer until frothy; beat in confectioners' sugar until stiff peaks form.
5. Lift your beater or whisk straight up: the frosting will form sharp peaks; refrigerate.
6. Cut a well out of the top center of each cupcake and fill with 2 to 3 cherries from the cherry pie filling. Transfer frosting to a piping bag or a plastic bag with 1 corner

cut off.

7. Frost cupcakes and top each with a maraschino cherry.

White Chocolate Raspberry Cupcakes

1 (16.5 ounce) package White Cake Mix
3 large egg whites
2 tablespoons vegetable oil
1 1/3 cups water
1 (16 ounce) can Duncan Hines® Frosting Creations™ Frosting Starter
1 (3 gram) packet Duncan Hines® White Chocolate Raspberry Flavor Mix
1/2 cup raspberry pie filling
White chocolate curls

Directions

1. Preheat oven to 350 degrees F. Place cupcake liners in muffin pans.
2. Prepare cake batter as directed on package.
3. Pour batter into cupcake liners, filling them no more than two-thirds full.
4. Bake 18 to 24 minutes or until toothpick inserted into cupcakes comes out clean.
5. Let cupcakes cool for 5 minutes, then remove from pans and cool completely.
6. Use paring knife or apple corer to remove a small, 1" deep circle from the centre of each cupcake.
7. Place 1 teaspoon of Raspberry Pie Filling in the cavity

of each cupcake.

8. Pour packet of Duncan Hines® Frosting Creations™ White Chocolate Raspberry Flavour Mix into can of Duncan Hines® Frosting Creations™ Frosting Starter.
9. Stir until evenly blended.
10. Frost top of cupcakes with the White Chocolate Raspberry frosting you just created and garnish with white chocolate curls.

Chocolate-Orange Cupcakes with Pistachio Buttercream

1 teaspoon shortening, or as needed
1 teaspoon all-purpose flour, or as needed
Cake:
1 1/2 cups all-purpose flour, sifted
1 cup white sugar
3 tablespoons cocoa powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup cold water
1/3 cup olive oil
2 tablespoons orange juice
1/2 teaspoon vanilla extract
1 tablespoon grated orange zest
Icing:
1/2 cup unsalted butter
2/3 cup confectioners' sugar, sifted
2 tablespoons instant pistachio pudding mix
2 tablespoons cold water
1 ounce dark chocolate, grated
Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups with shortening using a paper towel and dust with about 1 teaspoon flour or line with paper liners.
2. Combine 1 1/2 cups flour, white sugar, cocoa powder,

baking soda, and salt in the bowl of a stand mixer. Beat 1 cup cold water, olive oil, orange juice, and vanilla extract into flour mixture on medium-low speed until batter is just combined, about 2 minutes.

3. Fold orange zest into batter. Pour batter into prepared muffin cups, 2/3-full.
4. Bake in the preheated oven until a toothpick inserted into a cupcake comes out clean, about 20 minutes. Transfer cupcakes to a wire rack to cool completely, about 30 minutes.
5. Beat butter in a bowl using an electric mixer in medium speed until fluffy, about 1 minute.
6. Slowly pour confectioners' sugar into creamed butter and beat until incorporated, about 2 minutes.
7. Beat pudding mix into butter mixture until just combined.
8. Add water, 1 tablespoon at a time, until desired consistency of icing is reached. Ice the cooled cupcakes; garnish with grated chocolate.

White Chocolate-Cranberry Cupcakes

1 package (2-layer size) white cake mix

1 cup boiling water

1 (3 ounce) package JELL-O Brand Cranberry Flavor Gelatin

6 ounces White Chocolate, broken into pieces

1 (8 ounce) package Cream Cheese, softened

1/4 cup butter or margarine, softened

1 teaspoon vanilla

2 1/2 cups powdered sugar

1/2 cup dried cranberries

Directions

1. Prepare cake batter and bake as directed on package for 24 cupcakes. Cool in pans 10 min. Pierce tops with fork.
2. Add boiling water to gelatin mix in small bowl; stir 2 min. until completely dissolved.
3. Spoon over cupcakes. Refrigerate 30 min.
4. Melt chocolate as directed on package.
5. Beat cream cheese and butter in large bowl with mixer until blended.
6. Add chocolate and vanilla; mix well. Gradually add sugar, beating after each addition until light and fluffy.
7. Spread frosting onto cupcakes. Top with cranberries.

Coconut Cupcakes

1 cup white sugar
1/2 cup applesauce
1/4 cup butter, softened
2 eggs, separated
1 tablespoon vanilla extract
1 1/2 cups all-purpose flour
1 3/4 teaspoons baking powder
1/2 teaspoon salt
1/2 (13.5 ounce) can coconut milk
1 1/4 cups unsweetened shredded coconut

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line with paper liners.
2. Mix sugar, applesauce, and butter together in a bowl.
3. Beat egg whites in a glass or metal bowl until medium peaks form. Lift your beater or whisk straight up: the tip of the peak formed by the egg whites should curl over slightly.
4. Stir egg yolks and vanilla extract into applesauce mixture; fold in egg whites.
5. Stir in flour, baking powder, and salt until just combined.
6. Beat coconut milk into batter until smooth, about 1 minute. Beat in shredded coconut for about 30

seconds. Pour batter into the prepared muffin cups.

7. Bake in the preheated oven until a toothpick inserted in the center of a cupcake comes out clean, about 20 minutes.

Banana Coconut Cupcakes

1 cup white sugar
1/4 cup olive oil
1 egg
1 teaspoon vanilla extract
4 very ripe bananas, mashed
1 cup shredded coconut
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Line 16 muffin cups with paper liners.
2. Beat sugar, olive oil, egg, and vanilla extract together in a bowl until light in color and creamy. Add bananas and coconut; stir to combine. Mix flour, baking soda, cinnamon, nutmeg, and salt into banana mixture until smooth. Spoon batter into prepared muffin cups.
3. Bake in the preheated oven until a toothpick inserted in the center of a cupcake comes out clean, 30 to 40 minute

Dr Pepper Cupcakes

For cupcakes:

1 cup butter
1 cup Dr Pepper
2 eggs
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon Mexican vanilla
4 tablespoons cocoa
2 teaspoon cinnamon
2 cups flour
2 cups sugar
Directions

1. Preheat oven to 350 degrees.
2. Heat butter and Dr Pepper in a saucepan on medium heat until the butter is melted and the two are blended.
3. Add cocoa, cinnamon, flour and sugar to the butter mixture. In a separate bowl, mix eggs, buttermilk, baking soda, and vanilla together until well-blended and add to mixture.
4. Pour into prepared cupcake tins (with liners) and bake for 15-20 minutes or until toothpick inserted into the center of a cupcake comes out clean.
5. Let cupcakes cool before frosting. NOTE: this batter is thinner than regular cake batters.

Frosting

1. Heat butter and Dr Pepper in a saucepan until butter is melted and the two are well-blended.
2. If making spreadable frosting, remove from heat and beat in sugar with an electric mixer.
3. Spread icing on cupcakes using a spatula or the back of a spoon.
4. If making pourable icing, stir in remaining ingredients and keep stirring until well-blended and satiny. Spoon warm icing over cupcakes and allow to set.
5. If desired, garnish with chopped pecans or milk chocolate.

7-Up Cupcakes

1 box of lemon cake mix (with NO pudding)
3.4 ounce box of instant lemon pudding
4 eggs at room temperature
¼ cup canola oil
12 ounces (1 can) regular 7-Up

Directions

1. Preheat oven to 350 F. Place cupcake liners in muffin pans.
2. In a bowl, mix together the cake and pudding mix.
3. In a medium size mixing bowl, beat together eggs and oil. Stir in 7-Up.
4. Using beaters or your Kitchen Aid mixer, slowly blend the cake and pudding mixture into the egg mixture. Beat on medium speed for 1 to 1-1/2 minutes.
5. Pour mixture into prepared muffin pan.
6. Bake 20 to 24 minutes or until toothpick inserted into cupcakes comes out clean. Let cool completely.
7. Frost with cream cheese frosting, lemon frosting, or any other kind of frosting you like.

BLUEBERRY VANILLA MUFFINS

INGREDIENTS

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups buttermilk
2/3 cup sugar
1/4 cup unsalted butter, melted
1 large egg
1 tablespoon vanilla paste[1]
1 cup blueberries
2 tablespoons sparkling sugar

DIRECTIONS

1. Preheat oven to 350 degrees F. Line a 12-cup standard muffin tin with paper liners. Set aside.
2. In a large bowl, combine flour, baking powder, cinnamon, baking soda and salt.
3. In a large glass measuring cup or another bowl, whisk together buttermilk, sugar, butter and egg.
4. Stir in vanilla paste. Pour mixture over dry ingredients and stir using a rubber spatula just until moist. Add

1. http://amzn.to/1vUG4lj

blueberries and toss to combine.

5. Scoop the batter evenly into the muffin tray.
6. Place into oven and bake for 15-17 minutes, or until a toothpick comes out clean.
7. Remove from oven and cool on a wire rack.

Apple Cinnamon Muffins

INGREDIENTS

1 1/2 cups all-purpose flour
1/3 cup sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon, divided
1/2 teaspoon salt
1 egg
1/2 cup milk
1 apple, peeled, cored, and finely chopped
4 tablespoons melted butter
1/3 cup chopped walnuts
1/4 cup packed brown sugar

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Coat a 12-cup muffin tin with cooking spray.
3. In a large bowl, combine flour, sugar, baking powder, 1/2 teaspoon cinnamon, and the salt.
4. In a medium bowl, beat together the egg and milk. Stir in chopped apple and melted butter.
5. Add all at once to flour mixture; stir just until mixed (batter will be very stiff).
6. Spoon into prepared muffin tin, filling each cup about two-thirds full. Mix walnuts, brown sugar, and remaining cinnamon to make topping; sprinkle evenly

over muffins.

7. Bake 15 to 20 minutes.
8. Remove from pan immediately and serve warm.

Super Moist Bran Muffins

INGREDIENTS

1 stick (1/2 cup) unsalted butter, softened
1/4 cup firmly packed light brown sugar
1 large egg, beaten lightly
1 cup plain yogurt
1/4 cup dark molasses
1/2 cup raisins
1 cup all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup bran
1/4 teaspoon cinnamon

DIRECTIONS

1. In a large bowl with an electric mixer cream together the butter or and the brown sugar until the mixture is light and fluffy.
2. Beat in the egg, yogurt, molasses, then stir in the raisins or other dried fruit.
3. In a bowl whisk together the flour, the baking soda, the salt, the cinnamon, and the bran,
4. Add the mixture to the yogurt mixture, and stir the batter until it is just combined. (The batter will be lumpy.)
5. Spoon the batter into 12 well-buttered 1/3-cup muffin tins and bake the muffins in the middle of a preheated 400°F. Oven for 15 to 20 minutes, or until they are golden brown and springy to the touch.

6. Turn the muffins out onto a rack and let them cool.
7. Serve

Chocolate Chip Muffins

INGREDIENTS

3 cups (375) all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 eggs, room temperature preferred
1 cup (200g) granulated sugar
1 cup (240ml) buttermilk
1/2 cup (120ml) melted coconut oil
1 teaspoon vanilla extract
1 and 1/2 cups (270g) semi-sweet chocolate chips
Coarse sugar for finishing

DIRECTIONS

1. Preheat oven to 425F degrees.
2. Spray muffin tins with non-stick spray or line with muffin liners.
3. In a large bowl, gently mix flour, baking powder, salt, cinnamon, and nutmeg.
4. In a medium bowl, whisk together eggs and sugar until combined. Mix in buttermilk, coconut oil, and vanilla.
5. Fold wet ingredients into dry ingredients and mix everything together by hand with a wooden spoon. Gently mix until all the flour is off the bottom of the

bowl and no big pockets of flour remain. The batter will be VERY thick and somewhat lumpy.

6. Fold in the chocolate chips. Do not over mix!
7. Divide batter among prepared muffin tins, filling all the way to the top. Top with a sprinkle coarse sugar, if preferred.
8. Bake at 425F degrees for 5 minutes.
9. Reduce oven temperature to 375 and continue to bake for 25-26 minutes until tops are lightly golden and centers appear set.
10. Allow to cool for 10 minutes in the pan

Banana Muffins with Fabulous Decadent Streusel

INGREDIENTS

1 and 1/2 cups all-purpose flour

1/2 tsp ground cinnamon

3/4 tsp baking soda

3/4 tsp baking powder

1/4 tsp salt

1/2 cup granulated sugar

6 Tablespoons unsalted butter, softened to room temperature

1 large egg

1 and 1/2 cup mashed bananas, very ripe (about 3 large ripe bananas)

3 Tablespoons vanilla greek yogurt

STREUSEL

1 tablespoon ground cinnamon

1/4 cup packed light brown sugar (or dark brown sugar)

3/4 cup semi-sweet chocolate chips

1/2 cup chopped walnuts, optional

Directions:

1. Preheat oven to 425F degrees. Line muffin tin with baking cups or spray with nonstick spray.
2. Make the streusel first by combining all ingredients in a small bowl.
3. In a medium bowl, gently toss together the flour, cinnamon, baking soda, baking powder, and salt.

4. Using an electric stand or hand mixer, beat the sugar, butter, and egg in a large bowl until fluffy, scraping down the sides as needed.
5. On low speed, beat in the mashed bananas and yogurt. By hand, stir in the dry ingredients mixing until everything is *just* combined. Do not over mix.
6. Layer one Tablespoon of batter into the muffin cup. Sprinkle with streusel.
7. Layer another spoonful on top and layer with more streusel. Continue to layer batter and streusel into each muffin tin.
8. Bake muffins for 5 minutes at 425F degrees. Lower temperature dial down to 350F degrees and continue to bake for about 14 more minutes until the muffins are set and lightly browned.
9. Allow to cool for 5 minutes in the tins and transfer to wire rack to cool completely.

Pumpkin Muffins

INGREDIENTS

1 3/4 cups all-purpose flour
1 cup sugar
1/2 cup dark brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon nutmeg
2 eggs
1 15 ounce can pure pumpkin puree
1/2 cup melted coconut oil
1 teaspoon vanilla extract

DIRECTIONS

1. Preheat the oven to 375 degrees
2. Line a standard size 12 muffin baking pan with paper liners.
3. Measure out the flour, sugars, baking soda, salt and spices in a medium bowl and whisk together. Set aside.
4. In another bowl, whisk together the eggs, pumpkin puree, coconut oil and vanilla extract.
5. Pour the wet ingredients into the dry ingredients and stir together. Do not over mix, just stir until everything is incorporated into the batter.

6. Using an ice cream scoop distribute the batter into each well.
7. Fill nearly to the top with batter.
8. Bake for 20-22 minutes or until a toothpick inserted into the center of a muffin comes out clean.

Oatmeal Banana Apple Muffins

INGREDIENTS

1½ cups large rolled oats
1 cup 60% whole wheat flour
3 tsp baking powder
½ tsp salt
1½ tsp cinnamon
½ tsp nutmeg
2 eggs
4 tbsp vegetable oil
6 tbsp sugar
⅔ cup milk
1 cup mashed ripe banana
1 cup grated apple

DIRECTIONS

1. Mix together the oatmeal, whole wheat flour, baking powder, salt, cinnamon and nutmeg. Set aside.
2. Beat together the eggs, oil and sugar until fluffy.
3. Blend in the milk.
4. Fold in the dry ingredients and when the flour is almost incorporated fold in the mashed banana and grated apple.
5. Do not over mix. Fold in only until the fruit is mixed through the batter.
6. Spoon into greased or paper lined muffin tins and bake at 350 degrees F for 20 -25 minutes or until a toothpick inserted in the center comes out clean. Best served warm.

Coconut Muffins

INGREDIENTS

1/2 cup extra virgin coconut oil
1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup sweetened shredded coconut, divided use
1 cup full fat Greek-style coconut yogurt, at room temperature
1/3 cup granulated sugar
1 large egg, at room temperature
1 teaspoon vanilla extract
1/2 cup chopped almonds

DIRECTIONS:

1. Preheat oven to 375°F. Line a muffins tin with paper liners or spray with nonstick cooking spray.
2. In a small saucepan, over low heat, warm your coconut oil until it's just melted.
3. In a medium bowl, whisk together flour, baking powder and salt. Stir in 3/4 cup shredded coconut.
4. In a large bowl with an electric mixer, mix together coconut oil, yogurt, sugar, egg and vanilla. Stir dry ingredients into wet ingredients until just combined.
5. Fold in chopped almonds.
6. Using a large scoop (3 tablespoons), divide batter

among prepared muffin wells and sprinkle the top with remaining 1/4 cup shredded coconut.

7. Bake in preheated oven for 18-20 minutes or until a toothpick inserted into the center comes out clean.
8. Transfer muffins to a rack and let cool.

COFFEE CAKE MUFFINS

INGREDIENTS

1 1/2 cup sifted all-purpose flour
1/2 cup granulated sugar
2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup shortening
1 well-beaten egg
1/2 cup milk
1/4 cup brown sugar
1/4 cup chopped walnuts or pecans
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1 tablespoon butter, melted

DIRECTIONS

1. Sift flour, granulated sugar, baking powder and salt into mixing bowl; cut in shortening until mixture resembles coarse crumbs.
2. Mix egg and milk; add all at once to flour mixture; stir just until moistened.
3. Combine brown sugar, nuts, 1 tablespoon flour, cinnamon and melted butter.
4. Place half of batter in greased muffin pans.
5. Sprinkle nut mixture over, then top with remaining batter, filling pans 1/2 full.
6. Bake at 350 degrees for about 20 minutes.

thank you

Before you go, I would personally like to thank you from the bottom of my heart! I understand there are a number of e-books on the market and you decided to purchase this one. I hope the recipes in this book help you on your path of creating wonder food dishes. If you enjoyed this book all I ask is for you to help me out by taking a few moments out of your busy day to leave an honest review. If you have issues with my books or have an idea for a book please visit my facebook group and send me a message. I would love to hear from you.

Your Friend in the Kitchen

William A. Campbell Jr