



Basic Muffin Recipe

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The BEST Basic Muffin Recipe! This is the perfect soft & fluffy starting point for bakery style muffins!

Be sure to check out the how-to VIDEO at the bottom of the recipe!

	Course	Breakfast
Cuisine	American	
Prep Time	10 minutes	
Cook Time	20 minutes	
Resting Time (optional)	30 minutes	
Total Time	1 hour	
Servings	12 muffins	
Calories	222kcal	
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Ingredients

- 4 Tablespoons (57 g) unsalted butter melted
- ¼ cup (60 ml) avocado oil or vegetable oil or canola oil (you may substitute vegetable oil)
- 1 cup (200 g) sugar
- 1 large egg room temperature
- 1 large egg white room temperature
- 1 ½ teaspoons [vanilla extract](#)
- ½ cup (120 ml) [buttermilk](#) (click link for buttermilk substitute)
- 1 ¾ cup (220 g) [all-purpose flour](#)
- 2 teaspoons corn starch cornflour UK
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 ½ cups of your favorite add-ins: Chocolate chips, frozen fruit, nuts, etc.
- Additional sugar for sprinkling optional

Instructions

1. Combine the melted butter and canola oil in a large bowl and stir well. Add sugar and stir again to combine.
4 Tablespoons unsalted butter melted, ¼ cup avocado oil or vegetable oil or canola oil, 1 cup sugar
2. Add egg, egg white, and vanilla extract. Mix thoroughly until all ingredients are well-combined, then stir in buttermilk.
1 large egg, 1 large egg white, 1 ½ teaspoons vanilla extract, ½ cup buttermilk
3. In a separate bowl, whisk together the flour, cornstarch, baking powder, and salt.

1 ¾ cup all-purpose flour, 2 teaspoons corn starch, 2 teaspoons baking powder,

½ teaspoon salt

4. Using a spatula, gently fold the dry ingredients into the wet, taking care not to over-mix. Once the dry ingredients have been about half-way stirred into the wet, stir in add-ins (if using) and continue to fold in to batter until *just* combined.

1 ½ cups of your favorite add-ins:

5. Cover bowl with a dry towel and allow batter to rest for 15-60 minutes (see note).

6. Preheat oven to 425F (215C) and line a 12-count muffin tin with paper liners.

7. Once oven has preheated, portion batter into prepared tin, filling each liner at least ¾ of the way full.

8. If desired, sprinkle tops generously with sugar and transfer muffin tin to preheated oven.
Additional sugar for sprinkling

9. Bake on 425F (215C) for 8 minutes and then, **without opening the oven door**, reduce the oven temperature to 350F (175C) and bake another 12 minutes, or until tops are just beginning to turn golden brown.

10. Allow to cool and enjoy!

Notes

Reduced sugar

A few commenters wrote asking to know if they could reduce the sugar in this recipe. I have successfully reduced it by 1/4 cup/50g (so I used 3/4 cups 150g) and found that the muffins are a tad more dry but the recipe still works. Reducing the sugar works best when using a sweeter add-in (like berries or chocolate).

*Resting the batter

This is optional, it helps give the muffin tops a higher rise but you can put them straight in the oven without waiting even 15 minutes and they'll still taste delicious. Ideally you would let the batter set at least one hour, but I found 15 minutes gives me a decent rise (the muffins in the photographs were allowed 15 minutes) while still not dragging out the process too much.

Even taller muffin tops

For bigger, more bakery-style muffin tops, divide the batter into just 9 muffin tins instead. I don't usually need to bake any longer, but still check your muffins using the toothpick test.

Nutrition

Serving: 1muffin (excluding calories from add-ins) | Calories: 222kcal | Carbohydrates: 32g | Protein: 3g | Fat: 9g | Saturated Fat: 3g | Cholesterol: 25mg | Sodium: 118mg | Potassium: 109mg | Fiber: 1g | Sugar: 17g | Vitamin A: 153IU | Calcium: 46mg | Iron: 1mg