

## Muffins

1 egg  
¾ cup milk  
½ cup vegetable oil  
2 cups Gold Medal® unbleached flour

½ cup sugar  
3 teaspoons baking powder  
1 teaspoon salt

Heat oven to 400°. Grease bottoms only of about 12 medium muffin cups, 2½x1¼ inches, or line with paper baking cups. Beat egg in medium bowl; stir in milk and oil. Stir in remaining ingredients all at once just until flour is moistened (batter will be lumpy). Fill muffin cups about ¾ full. Bake until golden brown, about 20 minutes. Immediately remove from pan. About 12 muffins.

**Apple-Nut Muffins:** Stir in 1 medium all-purpose apple, pared and chopped, with the milk and ½ teaspoon ground cinnamon with the flour. Substitute packed brown sugar for the sugar. Mix ¼ cup packed brown sugar, ¼ cup chopped nuts and ½ teaspoon ground cinnamon; sprinkle over batter in each cup.

**Blueberry Muffins:** Stir in 1 cup fresh or ¾ cup frozen blueberries (thawed and well drained) with the milk.

**Bran Muffins:** Pour milk over 1½ cups shreds of bran cereal in medium bowl; let stand 1 minute. Stir in egg, oil and 3 tablespoons molasses. Decrease flour to 1¼ cups. Substitute ¼ cup packed brown sugar for the ½ cup sugar.

**Honey-Orange Muffins:** Substitute honey for the sugar and stir in with the milk. Stir in 2 tablespoons grated orange peel with the flour. Spoon 1 teaspoon orange marmalade onto batter in each cup.

**Oatmeal-Raisin Muffins:** Stir in 1 cup raisins with the milk. Decrease flour to 1 cup; stir in 1 cup quick-cooking oats, ½ teaspoon ground nutmeg and ¼ teaspoon ground cinnamon with the flour. Substitute packed brown sugar for the sugar.

**Surprise Muffins:** Fill muffin cups about ½ full. Spoon 1 teaspoon strawberry jam onto batter in each cup; top with enough batter to fill cups about ¾ full.

**Whole Wheat Muffins:** Substitute 1 cup Gold Medal whole wheat flour for 1 cup of the unbleached flour. Substitute packed brown sugar for the sugar if desired.

**High Altitude Directions (3500 to 6500 feet):** Heat oven to 425°. Bake 15 to 20 minutes. 12 to 14 muffins.

**Microwave Reheat Directions:** To heat room temperature muffins, microwave uncovered on high (100%) 1 muffin 10 to 15 seconds, 2 muffins 20 to 30 seconds, 4 muffins 30 to 35 seconds and 6 muffins 40 to 45 seconds. To heat frozen muffins, microwave uncovered on high (100%) 1 muffin 20 to 25 seconds, 2 muffins 35 to 40 seconds, 4 muffins 55 to 60 seconds and 6 muffins 1¼ to 2 minutes.

### Raisin Nut Bran Muffins

2 cups Raisin Nut Bran cereal  
1 cup milk  
3 tablespoons vegetable oil  
1 egg  
¼ cups Gold Medal® all-purpose flour  
½ cup packed brown sugar  
3 teaspoons baking powder  
½ teaspoon ground cinnamon  
¼ teaspoon salt

Heat oven to 400°. Line 12 medium muffin cups, 2½ x 1¼ inches, with paper baking cups. Mix cereal and milk in large bowl. Let stand until cereal is softened, about 5 minutes. Beat in oil and egg. Mix in remaining ingredients just until moistened. Divide batter evenly among cups. Bake until wooden pick inserted in center comes out clean, 18 to 23 minutes. 12 muffins.