

fruity Mystery Muffins

A family favorite!

*Kids enjoy creating
and eating the surprises
inside these muffins!*



No-stick cooking spray

1½ cups flour

2 tsp baking powder

½ tsp baking soda

¼ tsp salt

¼ cup sugar

2 eggs

1 cup milk

½ tsp vanilla

4 Tbsp vegetable oil

12 medium strawberries,

OR 12 1-inch chunks banana

OR 12 pitted cherries


OR 12 peach slices


OR any favorite fruit

2-3 Tbsp sugar


1 Heat oven to 350°F.

2 Coat 12 muffin cups (muffin pan) with no-stick cooking spray.

 **3** Mix flour, baking powder, baking soda, salt and ¼ cup sugar in a large bowl.

 **4** Combine eggs, milk, vanilla and oil in a separate bowl. Mix well.

 **5** Add egg mixture to flour mixture. Stir just until blended.

 **6** Fill muffin cups ½ full with batter. Roll each piece of fruit in a small amount of sugar. Use your finger to push fruit down into the batter in each cup.

7 Bake 20 minutes or until lightly browned. Let cool 5 minutes. Remove muffins from pan and cool completely.