

# Cinnamon Chip Muffins

## You'll need:

3  $\frac{1}{2}$  cups of unbleached all purpose flour.  
2 tsps of baking powder.  
 $\frac{1}{2}$  tsp of baking soda.  
1 tsp of salt.  
8 tbsps of softened butter.  
1 cup of sugar.  
3 large eggs.  
2 tsps of vanilla extract.  
1 cup of sour cream.

## Optional:

1 cup of mini cinnamon chips,  $\frac{1}{2}$  cup of toasted slivered almonds and  $\frac{1}{2}$  tsp of cinnamon.  
3 cups of fresh fruit or 2 cups of dried fruit soaked in  $\frac{1}{2}$  cup of orange juice.

## How to:

Cream together the butter and sugar in a large bowl using a stand mixer.

Add in the eggs one at a time while beating. Stir in vanilla and sour cream and beat until well combined.

In a bowl, mix together the dry ingredients then add to the wet ingredients while beating on low speed. Beat until smooth and then fold in your add-ins!

Grease the muffin liners, then fill  $\frac{2}{3}$  full and bake in a preheated oven to 400° for 18 to 24 minutes.

Let cool a little bit before removing from the pan to a rack to cool completely.

Easy, peasy and sweet! This muffins are very easy to make, you can add whatever you like as an extra add-in and it will still

taste very good! Give it a shot, you'll thank me later.