

JTMUSES

TALL MUFFINS

cheatsheet for ultimate muffins





BUTTERY MOIST

cheatsheet for ultimate muffins

Instead of oil, I prefer butter and
sour cream or Greek yoghurt.

It's more flavourful!

Add your favourite mix-ins such
as berries or nuts.

Get creative!

BUTTERY MOIST

Ingredients

- A. 1½ cups (185g) self-raising flour
- B. ¾ cup (165g) of granulated sugar
- C. 1½ teaspoon baking powder
- D. ¼ teaspoon baking soda
- E. ¼ teaspoon salt
- F. 1 large egg and 1 teaspoon of vanilla essence
- G. ½ cup (125g) of unsalted butter (heat it on low fire to melt it; let it cool a bit of)
- H. 1 cup (150g) of sour cream or Greek yoghurt
- I. Blueberries, poppy seeds (add lemon zest 1-2 tsp) walnuts, and orange zest are just a few examples of mix-ins you can add. Do not overmix.





TIPS

How to Bake Extra Tall Bakery Style Muffins

1. **Chill your muffin batter overnight** in the fridge. By chilling the batter, the starch in the flour is able to absorb more moisture, resulting in a more tender muffin. Hold off on adding your fruit or mix-ins to your muffin batter.
2. **High to low temperature:** Start off by baking for 5 minutes at 425°F, then turn the temperature down to 350°F and continue baking for 15 to 18 minutes. **But I prefer to bake it at 400°F the entire time; just using my convection oven setting!**
3. Fill your muffin tin cavities with more batter!



baked immediately

batter chilled overnight

TIPS

prevent your fruit from sinking to the bottom

1. Hold off on adding your fruit or mix-ins to your muffin batter. **To prevent your fruit from sinking to the bottom**, spoon a little bit of plain batter (before adding in the fruit) to the bottom of each muffin cavity. Then, mix the fruit into the batter and spoon it into each cavity.
2. Gently fold in your mix-ins to the remaining batter. Scoop the batter over the plain muffin batter, dividing evenly between all the cavities. Bake as directed by the recipe!



regular vs fruit-sinking trick

A woman wearing a striped shirt is holding a whisk. The image is partially visible on the left side of the page.

DIRECTIONS

mix and bake

1. Preheat the oven to 400°F. Position an oven rack to the upper third of the oven. Line a standard muffin tin with paper liners.
2. In a large bowl whisk together the flour, sugar, salt, and baking powder(**A-E**)
3. In a liquid measuring cup beat together the melted butter, egg, vanilla and yoghurt. **(F-H)**. Pour into the dry ingredients and stir until a few streaks of flour remain.
4. If time permits, **cover the muffin batter and allow it to rest in the fridge for 1 hour or overnight.** This will produce more moist, tender, and tall muffins.
5. Stir in any desired add-ins only after you take the batter out of the fridge.
6. Divide evenly among the muffin tin cups.
- 7 Bake until golden brown and a toothpick inserted in the centre comes out clean. (see tip2 above)



TIPS

How to Bake Extra Tall Bakery Style Muffins

Line a standard muffin tin with paper liners, Serves about 10 muffins.

Divide among muffin tin, bake and enjoy!

Bake until golden brown and a toothpick inserted in the centre comes out clean.



SHOP

Discover art-inspired kitchen essentials

When I think of aprons, I immediately visualize the aprons attached to meaningful times in my life, like the aprons my mother sewed – it had large pockets and frills.

For our birthdays, Mom would wear her “good” apron to bake and add icing to our cakes and even entertained in it as she pottered about. At school and during domestic science classes.

we donned protective aprons over our uniforms as well.

I created a retro-inspired apron based on the 40s and 50s styles to bring home the nostalgia of yesteryears. My hand-drawn birds and fruits are screen printed on 100% durable cotton twill and on the large pocket of the hostess apron.

Extra-long strap ties ensure a beautiful one size to flatter any age or shape.

Pair it with silicone OVEN MITTS- under The Wings Collection. Birds drawn are inspired from Mathew 6:34 “Do Not Worry”.

Wear it while cooking.

Or gift it to special folks who cook with love for us.

SHOP

Discover art-inspired kitchen essentials



SHOP

COMFORTABLE PADDED QUILTED TERRY CLOTH INTERIOR: infill of 100% recycled cotton filling & durable thick 200 gsm terry cotton for interior lining - adds extra protection and comfort

Don't Worry
about
Tomorrow!
Inspired by Mathew 6:34



GIFT SET OF 2 OVEN MITTS- complements the retro-inspired apron under The Wings Collection.