

Everything Muffins

This is a copycat recipe of the Everything Muffin served at Wild Eggs.

Ingredients

- 1 1/2 cups flour
- 1/3 cup sugar
- 2 teaspoons baking powder
- 1 tablespoon poppy seeds
- 2 teaspoons dried onion flakes
- 1 teaspoon salt
- 1/3 cup neutral-tasting oil or melted butter
- 2/3 cup milk
- 1 egg

Instructions

- Preheat oven to 375 degrees. Use nonstick cooking spray to grease 9 cups of a muffin/cupcake pan.
- In a mixing bowl, add flour, sugar, baking powder, poppy seeds, onion and salt.
- In a small bowl, add oil, milk and egg, and use a fork to mix until egg is well combined.
- Pour liquid ingredients into the dry ingredients and stir until just combined (do not overmix). Use a spatula to make sure dry ingredients at the bottom of the bowl get mixed in. Batter will be thick and sticky.
- Spoon the batter evenly into the 9 greased muffin cups, filling each about 2/3 full. Bake about 15 minutes, until muffins are slightly golden on top and spring back to the touch (or test with a toothpick to see if it comes out clean).

ADAPTED FROM: CHINESE GRANDMA