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Simple and Delicious Sour Cream Muffins

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These delicious and simple sour cream muffins are so versatile. Wonderful just as they are, they are also fabulous with any kind of add-in you can imagine!

These lovely little sour cream muffins may not look all that special, but they are one of our favorite I-want-muffins-quick recipes because they are so, so, so (a million time so) customizable.

Very lightly sweet, they are delicious just as they are but they are even better when you get creative with the add-ins. Blueberries? Chocolate chips? Toasted nuts or dried fruit?





Seriously, anything goes with these muffins. You could even get all crazy and decrease the sugar a bit, toss in shredded sharp cheddar cheese and garlic and go straight for savory.

The sour cream makes the muffins really, really tender (helped along by the fact that I know you'll be a good girl or boy and *not* overmix the muffin batter, right?) and adds a depth of flavor that is mmm-delicious.





This muffin recipe is so easy and so quick that I find myself whipping these up all the time. As in, I made them every day for a week last month just because there wasn't a reason *not* to, know what I mean?

It didn't help when I found out half by accident that the batter actually makes very, very delicious baked doughnuts, also (I have [this doughnut pan](#), two actually, and have successfully used many of my [muffin recipes](#) to fun, little doughnuts because if I've learned one thing in life, it's that sometimes muffins need to masquerade as doughnuts).

Try dipping the tops (of the muffins *or* doughnuts) in melted butter and then cinnamon and sugar. Heaven help us all.

One Year Ago: [Easy Brazilian Cheese Bread {Pao de Queijo}](#)

Two Years Ago: [Apple Cinnamon Waffles with Cinnamon Syrup](#)

Three Years Ago: [Thai Chicken Wraps with Peanut Sauce](#)

Sour Cream Muffins

 yield: 12 MUFFINS  prep time: 15 MINS





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INGREDIENTS

- 1 ¾ cups (249 g) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ⅛ teaspoon ground nutmeg
- 1 cup (227 g) sour cream
- ½ cup (106 g) granulated sugar
- ½ cup coconut oil, melted (see note for other oil options)
- 1 teaspoon vanilla extract
- 2 large eggs

Cook Mode Prevent your screen from going dark

INSTRUCTIONS

- 1 Preheat the oven to 350 degrees F. Lightly coat a 12-cup muffin tin with nonstick cooking spray or line with muffin liners.
- 2 In a medium bowl, whisk together the flour, baking soda, salt and nutmeg.
- 3 In a liquid measuring cup or in a separate bowl, whisk together the sour cream, granulated sugar, coconut oil, vanilla and eggs.
- 4 Pour the wet ingredients into the center of the dry and using a rubber spatula or large spoon, fold and mix until just incorporated (no overmixing unless you want dense, dry muffins!). The batter will be on the thick side of things.



NOTES

Coconut Oil: *if you don't have or don't want to use coconut oil, try subbing in anything from canola to vegetable to melted butter. The batter will be thicker if using coconut oil.*

Doughnuts: *also, this recipe transitions beautifully if using a doughnut pan. It makes about 12 doughnuts but remember they'll bake much faster than the muffins – mine are done in about about 9-10 minutes.*

Adaptations: *this recipe is fantastic for lots of add-ins (blueberries, chocolate chips, lemon zest, etc.). I usually toss the blueberries or chocolate chips or whatever other dry add-in I'm using with the dry ingredients so they are coated with flour and then mix extra gently when adding the wet ingredients. The plain muffins are also delicious dipping the tops in butter (after baking) and then in cinnamon and sugar.*

Sour Cream Substitutions: *if you are wondering about sour cream substitutions, I have made these a time or two with yogurt, buttermilk and even milk kefir, but maybe because I love the original so much, my preference is to use the sour cream. Feel free to experiment!*

 author: MEL  course: BREAD  cuisine: AMERICAN  method: BAKE

NUTRITION INFORMATION: *servings: 1 Muffin, calories: 225kcal, carbohydrates: 23g, protein: 3g, fat: 14g, saturated fat: 10g, cholesterol: 37mg, sodium: 214mg, fiber: 1g, sugar: 9g*

**Nutrition information is provided as a courtesy only and should be viewed as an estimate not a guarantee.*

RECOMMENDED PRODUCTS