

## Donald's Plain Yoghurt Muffins

Adapted from "Basic Muffin Recipe" at <https://www.bakedbyanintrovert.com/basic-muffin-recipe/#mv-creation-427-jtr>

Makes one dozen (12) regular muffins. The recipe halves well for use in trays of six unit baking trays in countertop ovens lacking the dimensions to fit a 12 unit baking tray.

If using mini-muffin moulds, especially if of the glazed anti-stick variety, reduce baking time to approximately 15 minutes (TBC). A half-batch should make to the order of 20 to 22 mini-muffins.

### Ingredients:

- 2 cups flour (1 cup)
- 1/2 cup sugar (1/4 cup, 2 oz)
- 2 teaspoons baking powder (1 teaspoon)
- 1/2 teaspoon salt (1/4 teaspoon)
- 3/4 cup stirred flavoured yoghurt of your choice (3/8 cup, 3 oz)
- 1/2 cup vegetable oil (1/4 cup, 2 oz)
- 2 large eggs (1 egg)

### Equipment:

- Conventional oven or countertop convection oven preheated to 350F
- Muffin mould(s) with 12 standard sized muffin wells
  - Countertop convection oven, half batch (or two half batches): Muffin mould(s) with six (6) standard sized muffin wells
    - Mini muffins, half batch: 2 mini-muffin moulds with 12 wells each or 1 mini-muffin mould with 24 wells
- Standard muffins: 12 paper muffin cups
  - Mini muffins, half batch: 20 to 22 paper mini-muffin cups
  - Mini muffins, full batch: 40 to 44 paper mini-muffin cups
- Mixing bowl
- One or more measuring cups
- Measuring spoons
- Two spoons
- Oven mitts
- Cooling rack
- Container or freezer bag to store baked muffins

### How to make the muffins:

- Preheat oven to 350F.
- Line muffin moulds with paper
- Measure out flour, sugar, baking powder, and salt and place in a mixing bowl
- Mix dry ingredients using a spoon.
- Add yoghurt, vegetable oil, and eggs in the bowl with the dry ingredients.
- Thoroughly mix all ingredients. Mix will be thick.

### Baking the muffins:

- Place rack in middle of the oven if using a conventional sized oven.
- Place a paper muffin liner / cup in each well of the muffin mould(s).
- Spoon muffin mix equally amongst all the muffin papers / wells, to approximately 3/4 full.
- Place muffin tin in preheated 350F oven.
- Bake 21 minutes or until muffins are beginning to brown on the top.
  - Rotate part way through to ensure even baking.
  - Bake 17 to 18 minutes if making a half batch in a countertop convection oven
  - Bake approximately 15 minutes if making mini-muffins.
- Remove from oven after 21 minutes or until muffins are beginning to brown on top.
  - Remove 17 to 18 minutes if making a half batch in a countertop convection oven
  - Remove approximately 15 minutes if making mini-muffins.
- Remove muffins from wells and place on cooling rack.
- Eat and enjoy!
- Place remaining muffins in a freezer bag once cooled and place in freezer.