



Noreen's Kitchen

Bulk Master Muffin Mix

Ingredients

Makes 6 Batches of Muffins

4 1/2 cups whole-wheat flour
4 1/2 cups all-purpose flour
3 cups Old Fashioned oats
1 1/2 cups granulated sugar
1 1/2 cups brown sugar
6 tablespoons baking powder
3 teaspoons salt

Step by Step Instructions

Combine all ingredients in a large bowl and mix well to combine, making sure that all the ingredients are well distributed.

Store in an airtight container for up to 6 months.

To make 1 batch of muffins

2 1/2 cups basic muffin mix
2 cups milk
2 large eggs
2 tablespoons vegetable oil

Preheat oven to 350°

Grease or paper-line a 12-cup muffin tin.

Combine all ingredients as well as any mix in's you choose, in a large bowl and stir well to combine.

Bake for 20 to 25 minutes until they spring back when touched or a toothpick, inserted in the center of a muffin comes out clean.

Makes 1 1/2 dozen muffins

Muffin Mix In Variations:

Blueberry: Add 1 cup berries, 1/2 teaspoon vanilla extract.

Pineapple: Add 1 cup crushed pineapple with juice, reduce milk to 1 cup.

Apple: add 1 cup chopped apples, 2 teaspoon ground cinnamon, 1/2 cup raisins (optional), 1 cup chopped walnuts (optional).

Cranberry/orange: Add 1 cup chopped cranberries, 3/4 cup orange juice, add 1/4 cup more granulated sugar, 1/2 teaspoon vanilla extract, reduce milk to 1 cup.

Pumpkin: Add 1 cup pumpkin, reduce milk to 1/2 cup, add 1 1/2 teaspoon pumpkin pie spice, 1/2 cup raisins (optional).

Banana: Add 1 cup mashed ripe banana, reduce milk to 1 cup, add 1 teaspoon cinnamon, 1/4 teaspoon nutmeg and 1/4 teaspoon mace if desired.

Chocolate Chip Banana: prepare as indicated for banana muffins and add 1 cup of mini chocolate chips.

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Bacon: Add on cup of crumbled bacon to muffin mix.

Enjoy!