

Foodnity Recipes

Strawberry Muffins – Quick & Easy Dessert

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup honey
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] ¾ cup buttermilk
- [ ] 1 cup fresh strawberries, diced
- [ ] 1 tbsp lemon zest

Optional Topping

- [ ] 2 tbsp melted butter
- [ ] 1 tbsp granulated sugar

Instructions

1. Preheat the oven to 375°F (190°C) and line a 12-cup muffin tin with paper liners.
2. In a large bowl whisk together flour, baking powder, baking soda, and salt; set aside.
3. In another bowl, beat the softened butter with honey until fluffy, then add eggs one at a time, mixing gently.
4. Stir in vanilla, buttermilk, and lemon zest until just combined; avoid over-mixing.
5. Fold the dry ingredients into the wet mixture in two additions, keeping the batter slightly lumpy.
6. Gently fold in the diced strawberries, then spoon batter into the liners, filling each about three-quarters full.
7. Brush tops with melted butter and sprinkle a light dusting of sugar for a golden finish.
8. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean and the tops are lightly golden.
9. Allow muffins to cool in the tin for 5 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a splash of milk to loosen it.
- For extra zing, drizzle a thin lemon glaze after cooling.
- These muffins freeze well; wrap individually before storing.