

Foodnity Recipes

Strawberry Muffins Recipe – Easy Homemade Treat

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

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Wet Ingredients

- [ ] 1/2 cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] 3/4 cup buttermilk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Fruit & Extras

- [ ] 1 cup fresh strawberries, hulled and sliced
- [ ] Optional: 2 tbsp powdered sugar for glaze

Instructions

1. Preheat oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners.
2. In a bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
3. In another bowl, cream butter until pale, then beat in eggs one at a time.
4. Stir in buttermilk, vanilla, and lemon zest until just combined.
5. Fold the wet mixture into the dry ingredients gently; a few lumps are fine.
6. Reserve half of the sliced strawberries. Gently fold the remaining berries into the batter.
7. Spoon batter into liners, filling each about three-quarters full. Sprinkle the reserved strawberries on top.
8. Bake for 18-20 minutes, or until a toothpick comes out clean and tops are lightly golden.
9. Cool in the tin for 5 minutes, then transfer to a wire rack. If desired, drizzle with a simple glaze made from powdered sugar and lemon juice.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix; it can make muffins tough.
- If berries burst, gently fold in a tablespoon of extra flour.
- For a richer flavor, toast the flour briefly before measuring.