

Foodnity Recipes

Strawberry Shortcake Muffins - Irresistibly Easy

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

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, softened
- [ ] 2/3 cup honey
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup fresh strawberries, diced
- [ ] 1 tbsp lemon zest
- [ ] 1/4 cup milk

Optional Topping

- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 375°F (190°C) and line a muffin tin with paper liners.
2. In a large bowl, cream together the softened butter and honey until light and fluffy; then beat in the eggs one at a time.
3. Sift flour, baking powder, baking soda, and salt into a separate bowl; fold the dry ingredients into the wet mixture, adding milk gradually.
4. Gently fold in the diced strawberries, lemon zest, and vanilla; avoid over-mixing.
5. Spoon batter into the prepared muffin cups, filling each about three-quarters full; top with a few extra strawberry pieces.
6. Bake for 18-20 minutes, or until a toothpick comes out clean and the tops are lightly golden.
7. Let muffins cool in the tin for 5 minutes, then transfer to a wire rack.
8. If desired, whisk powdered sugar with lemon juice and drizzle over warm muffins.

Nutrition per serving

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

Tips & notes

- If the batter looks too thick, add a splash more milk; it should be spoon-able.
- For an even richer flavor, chill the batter for 30 minutes before baking.
- A pinch of almond extract can add a subtle nuttiness without overpowering the strawberries.