

Molasses Muffins

Moist and fluffy molasses muffins with warm spices. Perfect for breakfast or snacks. Easy recipe with vegan options and storage tips included.

15	30	45	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 2 egg
- 1 cup molasses
- 10 oz milk
- 3.5 oz sunflower oil
- 1 lb flour
- 1 tbsp baking powder
- 1 pack vanillin
- 5 oz walnut
- 1 lb granulated sugar

Instructions

- 1 Prepare for Baking**

Preheat oven to 180°C (350°F). Grease a 6-cup muffin tin with butter or line with paper liners.
- 2 Mix Dry Ingredients**

In a medium bowl, whisk together 1 lb flour, 1 pack baking powder, and a pinch of salt until evenly combined.
- 3 Prepare Wet Ingredients**

In a large bowl, beat 2 eggs until light and frothy, about 1 minute. Add 1 cup milk, 3.5 oz molasses, and 1 tablespoon melted butter, whisking until smooth.
- 4 Make the Batter**

Add the flour mixture to the wet ingredients and stir gently just until the flour is moistened and the batter is barely combined. The batter should look lumpy - do not overmix.
- 5 Fill and Bake**

Divide batter evenly among the 6 muffin cups, filling each about 2/3 full. Bake for 25-30 minutes, or until the tops are golden brown and a toothpick inserted in the center comes out with just a few moist crumbs.
- 6 Cool and Serve**

Let muffins cool in the pan for 5 minutes, then turn out onto a wire rack. Serve warm or at room temperature.

Tips

Use ingredients at room temperature for the best texture. Remove eggs, butter, and milk from the refrigerator at least an hour before baking to ensure even mixing and a tender crumb.

Measure flour accurately using the spoon-and-level method. Too much flour will result in dense, dry muffins. If you have a kitchen scale, use it for the most consistent results.

Mix wet and dry ingredients separately before combining. This prevents overmixing and ensures even distribution of leavening agents throughout the batter.

Don't overmix the batter once you combine wet and dry ingredients. Stir just until ingredients are barely combined – lumps are okay. Overmixing develops gluten, leading to tough muffins.

Fill muffin cups only 2/3 to 3/4 full to prevent overflow and ensure even baking. This also helps create those appealing domed tops.

Test for doneness with a toothpick inserted into the center of a muffin. It should come out with just a few moist crumbs clinging to it, not completely clean.

Let muffins cool in the pan for 5 minutes before transferring to a wire rack. This prevents them from falling apart while still warm and soggy on the bottom.

For extra flavor depth, warm your molasses slightly before adding it to the batter. This makes it easier to incorporate and enhances its flavor throughout the muffins.