

Cheery Strawberry Cobbler Muffins: A Sweet Bite of Summer

Why You'll Love This Recipe



OVEN
375°F

TIME
15 mins

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INGREDIENTS

2 cups fresh strawberries, chopped
1/2 cup sugar (divided)
1/2 cup unsalted butter, melted
1 cup milk
2 large eggs
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon vanilla extract
1/2 teaspoon salt

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 375°F (190°C) and line a muffin tin with paper liners or lightly grease it with butter to prevent sticking.
- 2. Prep the Strawberries:** In a bowl, toss the chopped strawberries with 1/2 cup of sugar and let them sit for about 10 minutes. This helps release their natural juices and enhances their sweetness.
- 3. Mix the Wet Ingredients:** In a separate bowl, whisk together the melted butter, milk, eggs, and vanilla extract. This mixture will add richness and moisture to the muffins.
- 4. Combine the Dry Ingredients:** In a large mixing bowl, whisk together the flour, baking powder, remaining 1/2 cup of sugar, and salt. These dry ingredients create the base of the muffins.
- 5. Bring It All Together:** Pour the wet ingredients into the bowl with the dry ingredients and gently mix until just combined. Be careful not to overmix-some lumps are fine! Overmixing can lead to dense muffins instead of light and fluffy ones.
- 6. Fold in the Strawberries:** Gently fold the sugared strawberries into the batter, making sure they're evenly distributed without crushing them. The juices from the strawberries will add little pockets of flavor in every bite.
- 7. Fill the Muffin Tin:** Spoon the batter into the muffin liners, filling each about 2/3 full. This allows room for the muffins to rise without overflowing.
- 8. Bake Until Golden:** Place the muffin tin in the oven and bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean. The tops

should be lightly golden and firm to the touch.

9. **Cool and Enjoy:** Let the muffins cool in the tin for 5 minutes, then transfer them to a wire rack to cool completely. If you can resist, give them a few more minutes before digging in-the flavors develop even more as they settle.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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