

## The Only Breakfast Muffin Recipe You'll Ever Need (Better Than the Bakery!)

are designed to be the perfect bridge between a hearty bowl of oatmeal and a delicate pastry.



**OVEN**  
**350°F**

**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 1/2 cups All-purpose flour: The structure of our muffin.
- 1/2 cup Sugar: Just enough for sweetness without being cloying.
- 2 tsp Baking powder & 1/2 tsp Baking soda: Our leavening agents for that perfect dome.
- 1/4 tsp Salt: To enhance all the other flavors.
- 1/2 cup Milk: Whole milk provides the richest flavor, but 2% works well.
- 1/4 cup Vegetable oil: Keeps the muffins moist for days.
- 1 large Egg: To bind the batter.
- 1 tsp Vanilla extract: For that classic bakery aroma.
- 1/2 cup Rolled oats: For texture and a boost of fiber.
- 1/2 cup Fruit: Your choice of fresh blueberries, diced bananas, or peeled/chopped apples.

### DIRECTIONS

- 1.** Prep the : Oven: Preheat your oven to 350°F (175°C). Grease a standard 12-cup muffin tin with non-stick spray or line it with paper liners.
- 2.** Mix : Dry Ingredients: In a large mixing bowl, sift together the flour, sugar, baking powder, baking soda, and salt. Whisk briefly to ensure the leavening agents are evenly distributed.
- 3.** Whisk : Wet Ingredients: In a separate medium bowl, whisk together the milk, vegetable oil, egg, and vanilla extract until the egg is fully incorporated.
- 4.** Combine: Pour the wet ingredients into the dry ingredients. Use a spatula to fold them together until just combined. Do not overmix; a few small lumps are okay!
- 5.** Fold in : Extras: Gently fold in the rolled oats and your choice of fruit (blueberries, bananas, or apples).
- 6.** Bake: Spoon the batter into the prepared muffin tin, filling each cup about 3/4 full. Bake for 18-20 minutes.
- 7.** Test for : Doneness: Insert a toothpick into the center of a muffin; if it comes out clean or with just a few moist crumbs, they are done.
- 8.** Cool: Let the muffins cool in the pan for 5 minutes before transferring them to a wire rack.

### SWAPS & NOTES

The Flour: You can swap 1/2 cup of the all-purpose flour for whole wheat flour if you want an even heartier, nuttier taste.

The Fat: If you prefer the flavor of butter, you can substitute the vegetable oil with melted unsalted butter, though oil typically keeps the muffins softer for longer.

The Fruit: If you use bananas, make sure they are very ripe.

If you have extra overripe bananas sitting on your counter, you should definitely check out this chocolate chip banana bread as well.

## TIPS FOR SUCCESS

**Don't Overmix:** This is the golden rule of muffin baking.

Overworking the batter develops gluten, which leads to tough, rubbery muffins.

Mix until the flour streaks just disappear.

**Room Temperature Ingredients:** Try to have your egg and milk at room temperature.

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

Original recipe: <https://chefmaniac.com/the-only-breakfast-muffin-recipe-youll-ever-need-better-than-the-bakery/>