Louisiana HARVEST of the MONTH

Strawberry Muffins

Home Recipe

Serves: 12
Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients

- 2 ½ cups all purpose flour
- 1 cup granulated sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ¾ cup unsalted butter, melted
- 2 eggs, room temperature
- ½ cup yogurt
- 2 tsp vanilla extract
- 1 ½ cup chopped strawberries, divided

Nutrition Facts

12 Servings Per Container
Serving Size 1 muffin (95g)

Amount Per Serving	
Calories	**280**
	% Daily Value *
Total Fat 13g	**16%**
Saturated Fat 7g	**37%**
Trans Fat 0g	
Cholesterol 60mg	**21%**
Sodium 480mg	**20%**
Total Carbohydrates 39g	**14%**
Dietary Fiber 1g	**4%**
Total Sugars 18g	
Includes 17g Added Sugars	**33%**
Protein 4g	
Vitamin D 0.2mcg	0%
Calcium 160mg	10%
Iron 1.5mg	8%
Potassium 190mg	4%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Cooking Instructions

1) Preheat oven to 375°. Spray a regular sized muffin tin with nonstick cooking spray.
2) Stir together the flour, sugar, baking powder, baking soda, and salt in a large bowl. Set aside.
3) Whisk together the melted butter, eggs, yogurt, and vanilla in a medium bowl. Add the wet ingredients to the dry ingredients; stir together just until combined. Fold in 1 cup of the strawberries. (Batter will be thick.)
4) Using a 2 1/4-inch scoop, drop a level scoop of batter into each muffin cup. Top scooped batter evenly with the remaining 1/2 cup berries.
5) Bake until tops are golden brown and wooden pick inserted in the center of a muffin comes out clean, 20 to 22 minutes.

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