

Strawberry Basil Muffins



Ingredients

- 1/2 cup granulated white sugar
- 1/4 cup fresh basil leaves
- 2 cups + 1 tbsp all purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup milk use almond or soy milk to make dairy free
- 1 egg
- 1 tsp vanilla extract
- 1/3 cup vegetable oil
- 1 cup fresh strawberries stems removed and diced

Info

- **Prep:** 10
- **Cook:** 20
- **Serves:** 12 small muffins
- [Source](#)

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Rate

- Zest from 1 lemon

Directions

1. Preheat oven to 375F. Prepare a 12 tin muffin tin by spraying with baking spray or lining with cupcake papers.
 1. Prepare basil sugar by combining the fresh basil and granulated white sugar in a food processor. Pulse together until there are no large pieces of basil remaining. Set aside.
2. Combine flour, baking powder, salt, and basil sugar in a medium bowl and whisk to combine.
3. In a large bowl, mix milk, egg, vanilla extract, and vegetable oil. Add dry ingredient mixture, and stir until combined.
4. Sprinkle 1 tablespoon flour over the diced strawberries, and toss until strawberries are coated.
5. Gently fold the strawberries and lemon zest into the batter.
6. Evenly divide the batter among the muffin tin.
7. Bake for 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.
8. Let cool for 5 minutes in the pan, and then place muffins on a rack to cool completely.

[strawberry](#), [muffin](#), [basil](#), [milk](#), [lemon](#)

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