



(Everything but the) Kitchen Sink Muffins

This is one of those muffins that works regardless of the variety of add-ins you have in your pantry or refrigerator. My list of additions is below, but you could also add chocolate chips, toasted pecans or almonds, vanilla, lemon or orange zest—the combinations and possibilities are endless. It really is a great way to clear your shelves of all those partial bags of goodies, and still end up with a tasty and filling muffin!

I chose to start with my Oatmeal Muffin Mix, as these muffins align with a grab and go breakfast. I consider it a hand held, and much less messy version of a bowl of oatmeal with the very best variety of add-ins I can think of. A bag of our Classic Muffin Mix, or a favorite muffin recipe of your own will work equally well.

With an electric mixer, cream together the **butter** and **brown sugar blend** until light and creamy. Add **eggs** as directed.

Stir in the following additions with a rubber spatula or wooden spoon:

- 3-4 peeled, shredded carrots
- 1 peeled, cored, and shredded apple (be sure to wring these dry in several paper towels or cotton dish towel)
- 1 handful of sweetened, shredded coconut
- 1 handful of chopped and toasted walnuts
- 1/3-1/2C chopped dates or other dried fruits (raisins, cherries, cranberries for example)
- 1 tsp ginger
- 1 tsp cinnamon (feel free to increase to taste)

Continuing with the rubber spatula, alternate adding the dry ingredients with the buttermilk. The batter should be thick, and the additions evenly distributed. An ice cream scoop is an easy way to dispense the batter into muffin pans.

Scoop the batter into paper lined muffin pans and, if planning to bake later, put the entire muffin pan into the freezer. When frozen, remove the batter filled papers, place in a zip lock bag, date the bag, label with oven temperature and time, and freeze.

When baking from frozen, put the desired number of muffin batter cups into the muffin pan, and place in a preheated oven. Freezing adds 3-5 minutes to total baking time.

If you are NOT freezing the batter for later baking, scoop the batter into paper lined muffin pans, place in preheated oven, and bake at 375 degrees for 20-25 minutes.