

SKILL BUILDING:

Helpful tips on how to make muffins that you'll love.

Read through these tips and tricks, then [check out our guide to baking muffins with fridge & pantry staples.](#)

Limit spills when measuring dry ingredients:

When measuring dry ingredients like flour, it's helpful to do this over a large plate, plastic lid, or extra bowl to catch any spills.



Don't pack your flour

Scoop the flour from the container and then level the top with a spoon handle or flat edge of a butter knife. Packing the flour down into the cup adds too much flour and makes the muffins dry.



Keep track as you add ingredients

To keep track of the ingredients you're adding, place the flour in the bowl first, then add the baking soda or powder, salt, and sugar in different spots on top of the flour so you can see each ingredient you've added before mixing them together. You can also move ingredient containers to a different area (or put them away) as you use them.



Combine with a whisk or a fork

You can use a whisk or fork to really blend your ingredients together and to break up any clumps of baking soda or baking powder.



Crack eggs without a mess

Crack your eggs on a flat plate or plastic lid with a rim. Cracking on a flat surface prevents the shell from shattering too much and contains any spills. Opening the egg onto the plate or lid makes it easier to pull out bits of shell before adding the egg to your mixing bowl.



Mix gently

When you combine the wet and the dry ingredients, mix JUST enough to combine, and then stop! Too much mixing will make your muffins dense and tough. The less mixing, the fluffier the muffins!



Keep muffins from sticking

You can grease your muffin tin lightly with oil or butter or use paper muffin liners.

**Test to see if they are ready**

Test your muffins to see if they are done by sticking a knife or skewer in to see if any batter sticks. If the batter sticks, your muffins need a few more minutes. If the knife or skewer is clean, your muffins are done.

