



JUMBO STRAWBERRY CORN MUFFINS

Chef@Market: Maggie Haren

May 18, 2019

Strawberries are very plentiful now! There are so many ways to use them. Eat them plain and fresh, make jellies, jams, sauces, cakes, parfaits with yogurt and granola or ice cream! Sometimes it's ok to cheat a little. We use Jiffy Corn Muffin Mix today to make some Strawberry Corn Muffins.

- 2 boxes 8.5 oz. Jiffy Corn Muffin Mix
- 2 eggs
- 2/3 cup milk & strawberry juice
- 1 cup sour cream
- 1/2 cup vegetable oil
- 2 Tbsp. sugar (optional)
- 1 cup diced strawberries

Preheat oven to 400-degrees.

1. Dice strawberries, place in a bowl, and stir. Macerate by letting it sit for 10 – 15 minutes. Strawberries will begin to leave liquid behind. Drain liquid off. Use this liquid to mix with milk to make 2/3 cup.
2. Add the Jiffy Corn Muffin Mixes to a large bowl.
3. Add the eggs, milk, sour cream, vegetable oil.
4. Mix all of the ingredients together.
5. Gently stir in the strawberries. Do not overmix.
6. Fill greased muffin cups 2/3 full, dividing evenly as possible.
7. Bake for 25-30 minutes, or until cake tester comes out clean.



(Photo taken from Internet)

Maggie's Notes

- Makes 6 Jumbo or 12 small muffins!
- I like baking a bit longer to get the bottoms nice and dark golden brown and slightly crispy! But watch them carefully if you do this!
- Alternately, pour the mixture into a 9 x 13 pan and bake for the same amount of time.
- Substitute fresh blueberries, but no need to macerate. Add the sugar to the other ingredients or leave it out entirely.