

Easy Krusteaz Muffins

Basic Muffin Recipe (for 24 muffins)

2 eggs

½ cup oil

1 ½ cups sugar

1 ½ cups milk*

4 cups Krusteaz Buttermilk Pancake Mix



Mix wet ingredients and sugar together. Add Krusteaz mix one cup at a time. Divide into 24 cupcake/muffin tins (sprayed with PAM).

Bake at 375 for approximately 15 – 20 minutes.

* I prefer to use ¾ cup milk and ¾ cup half ‘n half. Use a little less milk if adding fruit.

Coconut Pecan Topping

Muffin Crumb Topping

¼ cup flour

¼ cup sugar

2 TB softened butter



Mix together with fingers in a small bowl. Then add any optional ingredients. Sprinkle on top of muffins before baking.

Optional ingredients: ¼ cup coconut, ¼ cup nuts, 1 tsp cinnamon.

Low(er) Fat Cinnamon Nut Muffins

Preheat oven to 375 degrees. Bake 15 – 20 minutes.

Mix together in a bowl:

4 oz cup applesauce*

¼ cup oil

2 eggs

½ cup brown sugar

1 cup sugar

2 tsp cinnamon

1 tsp vanilla

1 ¼ cup milk

½ cup chopped/ground nuts (pecans or walnuts)

Add 4 cups Krusteaz Pancake mix, one cup at a time.

* instead of applesauce, use another ¼ cup of oil and ¼ cup of milk.



Muffin Topping

¼ cup flour

¼ cup sugar

2 TB softened butter

Mix together with fingers then add

¼ cup coconut and ¼ cup nuts.

and sprinkle on top.



Chocolate Muffins

2 eggs

½ cup oil

2 cups sugar

1 ½ cups milk (maybe a little more)

½ cup cocoa powder

4 cups Krusteaz Buttermilk Pancake Mix

1 cup chocolate chips (optional)

Very good with coconut pecan topping.



Banana Nut Muffins

2 eggs

½ cup oil

1 ½ cups sugar

1 ½ cups milk (maybe a little less)

2 very ripe smashed bananas

4 cups Krusteaz Buttermilk Pancake Mix

½ cup chopped/ground nuts (pecans or walnuts)



Blueberry Muffins

2 eggs

½ cup oil

1 ½ cups sugar

1 ½ cups milk (maybe a little less)

4 cups Krusteaz Buttermilk Pancake Mix

2 cups fresh or frozen (but thawed) blueberries

