

# Grandma's Honey Muffins

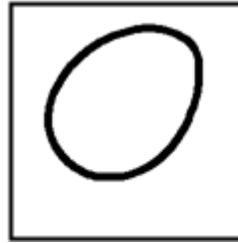
Recipe Courtesy of Darlis Wilfer for Taste of Home

Photos of recipe available at [www.tasteofhome.com/recipes/grandma-s-honey-muffins](http://www.tasteofhome.com/recipes/grandma-s-honey-muffins)

## Ingredients:



2 cups all-purpose flour



1 large egg, room temperature



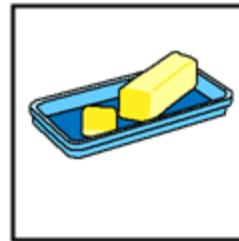
½ cup sugar



1 cup 2% milk



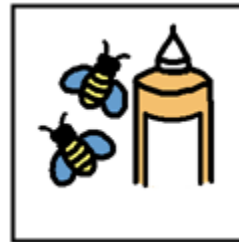
3 tsp baking powder



¼ cup butter, melted



½ tsp salt

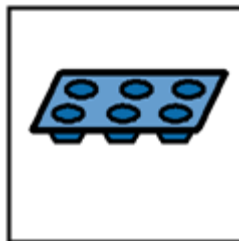


¼ cup honey

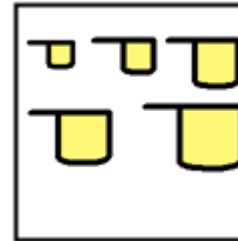
## Supplies Needed:



2 bowls



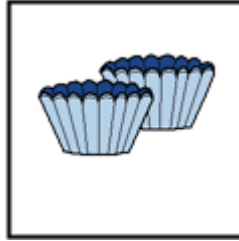
Muffin tin



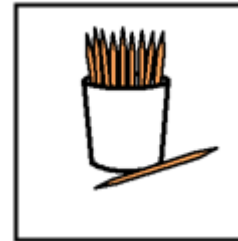
Measuring cups and spoons



Spoon



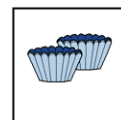
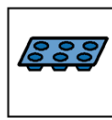
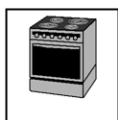
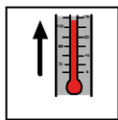
Muffin liners



Toothpick

# Grandma's Honey Muffins

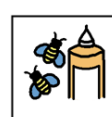
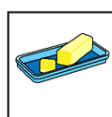
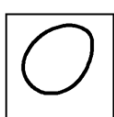
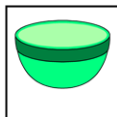
## Instructions:



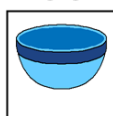
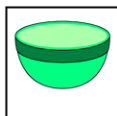
1. Preheat oven to 400 F. Line muffin tin with muffin liners.



2. In one bowl, combine flour, sugar, baking powder, and salt.



3. In another bowl, combine egg, milk, butter, and honey.



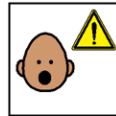
4. Mix wet ingredients into dry ingredients.



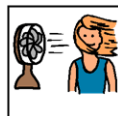
5. Fill muffin liners  $\frac{3}{4}$  of the way full with batter.



6. Bake 15-18 minutes until a toothpick inserted into center of



muffins comes out clean. Be careful! Ask for help.



7. Cool and enjoy!



Photo courtesy of [www.tasteofhome.com/recipes/grandma-s-honey-muffins](http://www.tasteofhome.com/recipes/grandma-s-honey-muffins)