



*Bed & Breakfast*

## Lititz House Muffin Mix

1 stick of butter

1 1/2 cups sugar

2 eggs

Microwave to melt butter in bowl.

Blend in sugar. Mix in eggs forming an even yellow consistency.

2 1/4 cups flour

1 tsp baking powder

1 tsp salt

Add these ingredients to above mixture, adding 1/2 cup of half and half (you can use yogurt or butter-milk). If making non-fruit muffins add a little more half and half.

Spray muffin tins and fill 3/4 full. Sprinkle tops with sugar. You can use brown sugar and pecan pieces or apple and cinnamon or banana. Bake at 375 degrees for 15-20 minutes. Check tops for doneness. Cool for several minutes. Wrap muffins in cloth napkin in serving bowl to keep warm until serving time ( I place bowl in microwave to keep them warm). Makes about 12-16 muffins.

This is the basic mixture. Try some optional add ins:

- About 1 cup blueberries and zest and juice of one lemon OR can use an orange-YUM!
- About 1 cup fruit (strawberries, peaches, apples and cinnamon, 3 mashed bananas)
- Cinnamon crunch-add about 1 cup chopped pecans, cinnamon to taste and dash of clove