

Game-Changing Raspberry Muffins

Yields 12-14 muffins



Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup (1 stick) salted butter, softened*
- $\frac{3}{4}$ cup brown sugar, packed**
- 1 tablespoon turbinado sugar (aka Sugar in the Raw), divided
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ cup milk***, room temperature
- $\frac{1}{4}$ cup unsweetened apple juice, room temperature
- $\frac{3}{4}$ cup fresh raspberries

Directions

1. Preheat oven to 425°F and line a muffin tin with 12 liners.
2. In a medium bowl, whisk together the flour and baking powder.
3. In the bowl of a stand mixer, fitted with the paddle attachment, on medium speed, cream together the butter and sugars, until fluffy.
4. Beat in the egg, one at a time, and vanilla, scraping down the sides as needed.
5. In a small bowl or liquid measuring cup, whisk together the milk and apple juice together.
6. Reduce the mixer speed to low and alternate the flour mixture and milk mixture, beginning and ending with the flour mixture. During the last addition of flour, mix only until flour streaks are no longer visible. Do not overmix. Gently fold in the raspberries by hand.
7. Fill the lined wells about $\frac{3}{4}$ full. Bake for 5 minutes. Then, reduce the temperature to 375°F and continue baking for 15-17 minutes or until a toothpick inserted comes out clean. Cool in pan on a cooling rack for about 2 minutes before transferring to a cooling rack to cool for about 15 minutes. Serve warm.

Notes

*If you don't have salted butter on hand, use the same amount in unsalted butter and add $\frac{1}{2}$ teaspoon salt to the flour mixture

**Light or dark is fine. Use what you have on hand

***I used 1%

Storage

Store in an airtight container at room temperature for up to 5 days

Reheating Instructions

Reheat in the microwave for 15 second