

# TIPS FOR TURNING OUT PERFECT MUFFINS

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- ✓ Preheat the oven to the proper temperature. Position the rack in the center.
- ✓ Use a few quick strokes to mix the dry and wet ingredients together. Stir just until the dry is moistened. The batter should appear lumpy. Over-mixing will cause the muffins to toughen in texture and peak or crack on top.
- ✓ To keep the edges of your muffins nicely rounded, grease the cups only on the bottom and two-thirds up the sides.
- ✓ Fill the individual muffin cups two-thirds full of batter. For regular muffins, use a one-quarter-cup measure instead of a spoon so all of the muffins are uniform.
- ✓ If you have empty cups in the tin after filling, add a tablespoon or two of water in the empty ones. This helps keep the muffins moist and protects the pan from possible warping.
- ✓ Remove the muffins from the tin within a minute of the time when they come out of the oven. Otherwise, they will steam in the pan.
- ✓ Cool the muffins on a wire rack to prevent the bottoms from getting soggy.