



Herb Mini Muffins

prep time:
15 minutes

cook time:
30 minutes

makes 12 muffins

grocery list

ShopRite all-purpose flour
baking powder
La Baleine Sea Salt
baking soda
buttermilk
ShopRite eggs
sour cream
Enova Oil
fresh chives
Morton & Bassett Savory
fresh lemon
ShopRite butter

herb mini muffins

2¼ cups ShopRite all-purpose flour
2 tsp. baking powder
1½ tsp. **La Baleine Sea Salt**
½ tsp. baking soda
1 cup buttermilk
2 large ShopRite eggs, beaten
¼ cup sour cream
2 tbsp. **Enova Oil**
¼ cup chopped fresh chives
2 tsp. **Morton & Bassett Savory**
½ tsp. freshly grated lemon zest
¼ cup ShopRite butter, melted

1. Preheat oven to 350°F. Spray 12 (2½-inches in diameter) muffin cups with nonstick cooking spray or place cupcake papers in each muffin cup. Set aside.
2. Stir together flour, baking powder, sea salt and baking soda in large bowl to blend well. Set aside. Mix buttermilk, eggs, sour cream and **Enova Oil** in medium bowl to blend; add chives, savory and lemon zest. Stir buttermilk mixture into flour mixture; do not overmix.
3. Fill prepared muffin cups three-quarter full. Brush tops lightly with half of the melted butter. Bake muffins 15 minutes, brush tops again with butter. Continue baking until golden on top and wooden toothpick comes out clean, about 10 to 12 minutes more. Turn muffins out onto wire rack. Cool slightly; serve warm.

Per Serving: 162 calories, 18g carbohydrate, 4g protein, 8g fat, 1g fiber, 48mg cholesterol, 465mg sodium

cook's journal

kitchen tools

dry measuring cups
measuring spoons
liquid measuring cup
cutting board
zester
muffin pans
large bowl
medium bowl
spoon
pastry brush
wire rack

recipe note

As a substitute for buttermilk, use 1 tablespoon white vinegar plus milk to equal 1 cup. Let the mixture thicken slightly for a minute before using.

a good idea

When using eggs in baked goods, use a baker's secret for best results: Don't use eggs right out of the refrigerator — let them stand at room temperature for a few minutes before using.

