

# MAPLE BREAKFAST MUFFINS



CANADA AGRICULTURE AND FOOD  
MUSEUM – MUSÉE DE L'AGRICULTURE  
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Sweeten your morning with these delicious muffins, flavoured with maple syrup and cinnamon.

## Ingredients

### For the muffins:

- 2 cups (500 mL) all-purpose flour
- 2 tsp (10 mL) baking powder
- ½ tsp (2.5 mL) salt
- ¼ cup (60 mL) butter, melted
- ½ cup (125 mL) brown sugar
- ¾ cup (180 mL) milk
- ¼ cup (60 mL) Greek yogurt (plain or vanilla)
- ½ cup (125 mL) maple syrup
- ½ tsp (2.5 mL) vanilla extract
- 1 egg

### For the topping:

- 3 tbsp (45 mL) sugar

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- 1 tsp (5 mL) ground cinnamon

## Preparation

1. Preheat oven to 400°F (200°C).
2. Line a 12-cup muffin pan with baking cups. Set aside.
3. In a medium bowl, combine the flour, baking powder, and salt.
4. In a large bowl, whisk the melted butter and the brown sugar until smooth. Add the milk, maple syrup, and Greek yogurt and whisk until well combined.
5. Add the egg and the vanilla, then beat until smooth.
6. Gradually add the dry ingredients to the wet ingredients and stir until just combined, without overmixing.
7. Divide the batter evenly among the muffin cups.
8. To make the topping, combine the sugar and cinnamon in a small bowl. -Sprinkle evenly over the batter.
9. Bake for 15 to 18-minutes, or until a toothpick inserted into the centre of the muffins comes out clean.
10. Remove from oven and allow the muffins to cool in the pan before removing to a wire rack to cool completely. Enjoy!

**Yield:** 12 muffins or 24 mini muffins-

**Please note:** If making 24 mini muffins, reduce the baking time by half. -