

Marvelous Muffins

Bounce Back Test!

The bounce back test is a great way to check if your muffins are done in the oven. Aside from inserting a toothpick to check if your muffins are done, there are plenty of other ways to check. When your timer goes off, gently tap the top of your muffins. If they bounce back into shape, then they are done. If they are underdone, then they will sink to the touch and need a few more minutes.



Alternating Mixing

In this recipe we alternate adding the dry ingredients and milk. This is because if we add the wet ingredients all at once, our batter would become too saturated, and we would risk everything separating. On the other hand, if we added all of the dry ingredients at once, we would have a thick batter that would likely end up in over mixing and a dry dessert.



Cupcake or Muffin Liners

Cupcake or muffin liners are so helpful when it comes to getting the perfect shape and no stick! Instead of worrying about greasing your pan and the risk of the muffins still sticking, liners will help you release them out of the pan hassle free!



IN ORDER TO FULLY ENJOY YOUR BAKETIVITY EXPERIENCE, PLEASE READ THE FOLLOWING.

A NOTE FROM THE BAKETIVITY FOUNDERS

The box arrives to your door, and the fun begins. We want to thank you for joining the Baketivity family. We know you're going to love our baking boxes because they're filled with easy baking, fun activities, and great educational lessons. We crafted each part with you in mind.

Our goal is to make baking fun and easy for children, without creating extra mess for the adults involved. We design our kits so little hands can handle the baking and clean up mostly on their own.

Baketivity leaves you and your child feeling accomplished, basking in a glow of family togetherness.

Baketivity kits are packed by hands (and hearts), resulting in a unique, lovely kit. However, error is inevitable. Please make sure to check the contents of your box to ensure nothing is missing. If you do see a mistake has occurred, reach out to us as soon as possible.



ELI & MIRIAM
Cofounders

THE KIT

There is more to a Baketivity kit than sugar and flour. The Baketivity box is an easy and memorable way to bond through baking, learning and fun. Seize the moment, for nothing can replace family togetherness amongst heavenly aromas out of the oven.

IT'S GOOD TO SHARE!

Especially when Baketivity is involved. Tag us #baketivity or email us.

@baketivity
help@baketivity.com

HAPPY :) BAKING



WWW.BAKETIVITY.COM
845-867-BAKE



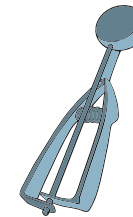
CONFETTI MUFFINS

Steps 12 | Time 1 1/4 HOURS | Yields 12-15



Pastry perks

Baking Bites



Bake 'em Equal!

How can you get equal amounts of batter into the pan? By using a handy-dandy scooper to fill your cupcake holders.

Fluffy is Yummy

The secret to getting the fluffiest muffins is making sure not to overmix your batter. It is important that you are mixing JUST until everything is combined. The more you mix the more dense your cupcakes will be. Therefore, the less you mix the lighter and fluffier muffin you will have!

Largest Muffin Ever!

The largest muffin ever made was 323 lbs. Baked in Italy in 2015...can you imagine a muffin that big?!

Fun Fact

Do you know how sprinkles are called in Great Britain? They're referred to as "Hundreds-and-thousands". Can you guess why? You got it! It's because of how hard it is to count these small sprinkles.



RECIPE

Muffins:

5 Tbsp. unsalted softened butter
1 cup sugar
1 egg
½ cup milk

1 ½ cups flour
Dash of salt
¾ tsp. baking powder
¼ cup sprinkles

Glaze:

1 cup confectioners sugar
1 ½ Tbsp. water (add more if needed)
1 tsp. lemon juice (optional)

IN THE BOX



WHAT YOU NEED

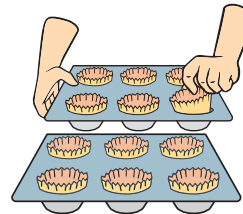


Please check the contents of the box to ensure there are no missing items. If something is missing please email us at info@baketivity.com or call at: 845-867-BAKE
WARNING: Ingredients in this kit were produced in a facility that processes nuts, sesame seeds, soy and gluten.

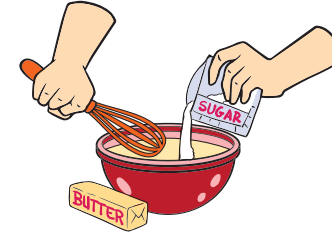
STEP BY STEP INSTRUCTIONS



STEP: 1
Wash your hands and preheat oven to 350° F.



STEP: 2
Line your muffin or cupcake pans with parchment liners.



STEP: 3
Whisk 5 Tbsp. unsalted softened butter and **sugar** together until smooth.



STEP: 4
Add 1 egg, and whisk until combined nicely.



STEP: 5
In a separate bowl, whisk together the **flour**, salt and **baking powder**.



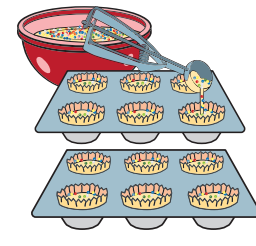
STEP: 6
Alternate adding the flour mixture and milk into the butter mixture. Starting with the flour, add a little into the butter mixture, and mix until just combined.



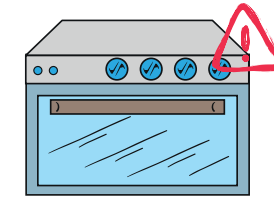
STEP: 7
Take ½ cup milk, add a little to your mixture, and mix until just combined. Continue this alternating process until everything is added and mixed smoothly.



STEP: 8
Fold in your **sprinkles** using a silicone spatula.



STEP: 9
Scoop the batter into your lined cupcake pan ¾ of the way full.



STEP: 10
Bake for 20-25 minutes. Let them cool completely on a cooling rack or on your counter.



STEP: 11
Whisk together the **confectioners sugar** and water (and lemon juice if you'd like) until your mixture is completely incorporated and smooth.



STEP: 12
Once your muffins have cooled*, drizzle on the glaze and enjoy!
*see baking tips

Match the color to the ingredients:



Make sure to ask an adult for help when you see this symbol



Watch Madison in action!

Scan to watch this recipe's awesome tutorial video!

baketivity.com/baking-video/confetti-muffins/

VARIATIONS

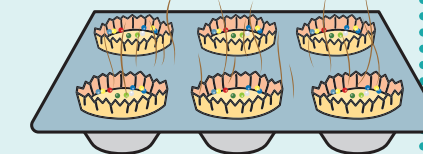
Perfect dairy-free version!

To make these muffins dairy free you can replace the butter and milk with your choice of dairy free butter/milk. You can use the same amount that the original recipe calls for.



BAKING TIPS

It's super important that you make sure the muffins are completely cooled before you drizzle the glaze on them. Otherwise, the glaze will melt into your muffin and you won't be able to see it.



With a spoon, scoop up a small amount of glaze at a time and use a back-and-forth motion to make the drizzles on your muffin as even as possible.