



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Strawberry Muffins

12 Muffins

### Ingredients:

- 2 cups whole wheat pastry flour + plus 2 tsp. (for tossing with strawberries)
- 2 tsp. baking powder
- ¾ tsp. salt
- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- 1½ tsp. vanilla extract
- 2 large eggs
- ½ cup milk
- 1 pint strawberries (about 2 cups), diced
- 2 Tbsp. turbinado sugar, for topping

### Directions:

1. Preheat the oven to 375°F. Prepare a muffin tin with paper liners.
2. In a mixing bowl, whisk together the flour, baking powder and salt.
3. In another bowl combine the butter and sugar and beat with an electric mixer for 2 minutes, until combined. Then add the eggs and vanilla and beat well to combine.
4. With the mixer on low, add one-third of the flour mixture and milk to the sugar mixture. Then working in batches continue until all the flour and milk has been added and combined.
5. Toss the strawberries with 2 teaspoons of flour and set 1/2 cup of the berries aside.  
Gently fold in the strawberries to the batter.
6. Scoop the batter into the prepared muffin tins.
7. Sprinkle the muffin tops with the reserved berries and turbinado sugar.
8. Bake for about 30 minutes at 375°F, until lightly golden and a toothpick comes out clean.
9. If necessary, run a sharp knife around the top edge of each muffin to free it from the pan and let the muffins cool in the pan for about 25 minutes. Transfer the muffins to a rack to cool completely.