

Donald's Plain Sour Cream Muffins

Based on the recipe at <https://www.melskitchencafe.com/sour-cream-muffins/> (as of 20250105)

Makes 6 regular muffins, or 20 to 22 mini muffins

Ingredients:

Dry ingredients:

- 7 fl.oz. / 7/8 cup flour (125g)
- 2 fl.oz. / 1/4 cup sugar
- 1/2 tsp baking soda (the cow, not the brown tin)
- 1/4 tsp salt
- 1/16 tsp nutmeg (that's a quarter of a quarter teaspoon)

Wet ingredients:

- 4 fl.oz. / 1/2 cup sour cream (113g)
- 2 fl.oz. / 1/4 cup vegetable oil
- 1/2 tsp. vanilla extract
- 1 large egg

Equipment:

- countertop convection oven preheated to 350F
- muffin tin -- 1 x 6 regular muffins, or 2 x 12 minis
- paper muffin liners
- 2 mixing bowls
- measuring cup
- measuring spoons
- fork for mixing dry ingredients
- 2 spoons to mix wet ingredients, and all ingredients, and filling the muffin papers
- oven mitts
- timer
- cooling rack
- container or freezer bag to store baked muffins

How to make the muffins:

- preheat countertop convection oven to 350F
- place paper liners in each of the wells of the muffin tin(s)
- measure out all dry ingredients (flour, sugar, baking soda, salt, and nutmeg) and place in a mixing bowl
- mix dry ingredients thoroughly with a fork
- measure out all wet ingredients (sour cream, vegetable oil, vanilla extract, and cracked egg) and place in a separate bowl
- mix wet ingredients thoroughly with a spoon
- transfer dry ingredients to bowl with the wet ingredients
- carefully mix the ingredients fully without overmixing with a spoon
- batter will be thick
- spoon batter into the paper muffin liners equally, about 2/3 to 3/4 full
- place the muffin tin in the countertop convection oven

- bake regular muffins for 21 to 22 minutes or until the muffins are beginning to brown on the top
 - rotate part way through to ensure even baking
 - bake mini muffins for about 13 minutes
- place a cooling rack on counter while the muffins are baking
- remove muffin tin from countertop convection oven once baked
- remove baked muffins from the muffin tin
- place baked muffins on a cooling rack
- eat and enjoy!
- place remaining muffins in a freezer bag once cooled and place in freezer