

Cinnamon Raisin Muffins

The most delicious Cinnamon Raisin Muffins EVER! These muffins are light, moist, speckled with raisins, and topped with cinnamon sugar streusel. They are quick and easy to make, so you can enjoy them whenever the urge strikes!

PREP TIME: 20 minutes | COOK TIME: 20 minutes | TOTAL TIME: 40 minutes | YIELD: 12 MUFFINS

Ingredients

For the muffins:

¾ cup (108 g) raisins

1 ¾ cups (227 g) all-purpose flour

2 ½ teaspoons baking powder

½ teaspoon salt

½ teaspoon ground cinnamon

½ cup (110 g) light brown sugar, packed

¼ cup (50 g) granulated sugar

⅓ cup (75 g) unsalted butter, melted

1 large egg, room temperature

1 teaspoon vanilla extract

¾ cup (180 ml) whole milk, room temperature

For the topping:

2 tablespoons light brown sugar

½ teaspoon ground cinnamon

Instructions

1. Bring 3 cups of water to a boil in a small saucepan. Remove from heat and add raisins.

Let sit for 10 minutes to plump the raisins. Drain well and set aside.

2. Preheat oven to 400°F. Spray a 12 cup muffin pan with cooking spray or line with paper liners; set aside.

3. In a large mixing bowl combine the flour, baking powder, salt, cinnamon, and sugars. Stir with a whisk to combine. Make a well in the center.

4. In a 4 cup measuring cup with a pour spout whisk the butter, egg, vanilla, and milk together until well blended. Pour into the center of the flour mixture. Fold everything together until just moistened. Avoid over-mixing. Fold in the raisins.

5. Divide the batter among the prepared muffin cups. Mix the the cinnamon and sugar for the topping together in a small bowl and sprinkle it over the batter in muffin cup. Bake for 18 to 20 minutes or until a toothpick inserted into the center comes out clean.

6. Transfer muffins to a wire rack to cool completely.

Notes

Flour: For best taste and texture, I recommend all-purpose flour

Butter: I used unsalted sweet cream butter but coconut oil or any flavorless oil will work with this recipe.

Milk: I tested these with regular whole milk, but any milk, dairy or nondairy, can work.

Muffins stay fresh covered at room temperature for a few days, or in the fridge for up to 1 week.

The muffins freeze well for up to 3 months. Thaw overnight in the refrigerator, then bring to room temperature or warm up in the microwave if desired.