

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---

<h1>MUFFIN MIX</h1>	<p>ADD:</p> <ul style="list-style-type: none"> + 2 eggs + ½ cup sour cream + ½ cup (1 stick) melted butter + 2 teaspoons vanilla extract + ¼ - 1 teaspoon flavor extracts and/or mix-ins (~1 cup) of choice <p>Use a 4-tablespoon cookie scoop to scoop batter a lined muffin tin; keep domed. Bake at 350°F for 22-24 minutes, or until tops are very lightly brown. Place on a wire rack to cool.</p>
---------------------	---