

2018
June Dairy Month
Recipe Contest

Top 10 Winners

Featuring
“Muffins”



Caramel Apple Buttermilk Muffins
Rhonda Witte, Neillsville



Ingredients—streusel topping:

1 tablespoon cold butter
1/3 cup firmly packed brown sugar
1/2 teaspoon ground cinnamon
1/2 cup finely chopped walnuts

Ingredients—muffins:

1/2 cup vegetable oil
1 1/3 cups packed brown sugar
1 egg
2 teaspoons vanilla extract
1 cup buttermilk
2 1/2 cups all purpose flour (may need more if batter is too wet)
1/4 teaspoon salt
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 3/4 cups coarsely chopped peeled apple* (Winner substituted one full can apple pie filling for chopped apples)

Ingredients—caramel icing:

2 tablespoons butter
1/4 cup brown sugar
2 tablespoons milk
1 teaspoon vanilla extract
1 cup powdered sugar

Directions:

1. In a bowl, combine all the streusel topping ingredients. With your fingers combine until you have crumbly mixture. Set aside.
2. Preheat oven to 400° and line 16 muffin cups with paper liners.
3. In a bowl mix together the dry ingredients for muffins, set aside.
4. In another bowl combine the oil, brown sugar, and egg. Once combined stir in the buttermilk and vanilla extract.
5. Add the wet ingredients to the dry ingredients and mix well. Gently mix in the apple*. If the batter seems too thin add a tiny bit more flour. The batter should be fairly stiff. Spoon the batter into the muffin cups dividing it equally.
6. Divide the streusel topping equally among the muffins.
7. Lower the temperature to 350° and bake for 20—25 minutes. When the muffins are done they will spring back when lightly pressed. Otherwise test the muffins by inserting a toothpick. Let the muffins cool in the pan for 10 minutes and then remove them and let cool for 15—20 minutes on a wire rack before drizzling with caramel icing.
8. While muffins are baking prepare drizzle mixture. Combine brown sugar, butter and milk in a medium size microwave safe bowl. Microwave on high for 30 seconds, stir well, and return to microwave for another 15 seconds.
9. Add vanilla. While stirring add powdered sugar and mix until smooth and creamy. Mixture should drizzle easily but should not be super “runny”. Add a bit more milk or powdered sugar to adjust thickness.

*I like to leave about 1/2 cup of the apply unpeeled and reserve it. I stick these pieces into the batter after filling the muffin tins. It gives the muffins a pretty look

Rhubarb Cream Cheese Muffins

Rachel McBride, Neillsville



Ingredients—muffins:

1/2 cup melted butter
1 1/2 cups sugar
1 egg
1 cup sour milk
1 teaspoon almond extract
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups flour
3 cups diced rhubarb

Ingredients—streusel topping:

1/4 cup cold butter
1/2 cup sugar
1/2 cup flour
1/2 teaspoon cinnamon

Ingredients—cream cheese filling:

8 ounces softened cream cheese
1 egg
1 cup reserved streusel

Directions:

1. Pre heat oven to 350°
2. In large bowl beat butter, sugar, and egg. Add in the rest of batter ingredients.
3. Fold in rhubarb. Spoon into lined muffin tins.
4. In small bowl combine streusel ingredients. Reserve 1 cup for filling.
5. In a medium bowl beat cream cheese, egg, and reserved streusel topping for filling.
6. Place in a 1 quart freezer bag and seal top. Cut a corner (at an angle) to make a hole.
7. Squeeze cream cheese into each muffin.
8. Sprinkle with streusel topping.
9. Bake for 20—25 minutes.

Makes about 24 muffins

Peaches 'n Cream Muffins

Irma Johnson



Ingredients—muffins:

2 cups flour
1/4 cup sugar
3 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1 can (15.25 ounces) sliced peaches—drained
4 ounces cream cheese
2 eggs
1 1/4 cups milk
1/3 cup honey
1/4 cup butter, melted
1 1/2 cups bran flakes

Ingredients—topping:

1/3 cup flour
2 tablespoons sugar
2 tablespoons butter

Directions:

1. Cut peaches and cream cheese into 1/2" cubes. Set aside.
2. In a bowl combine flour, sugar, baking powder, cinnamon and salt.
3. In a separate bowl beat eggs, milk, honey, and butter until blended. Stir in bran flakes, peaches and cream cheese.
4. Stir into dry ingredients just until moistened.
5. Fill greased (or paper lined) muffin cups 3/4 full. Sprinkle topping on muffins.
6. Bake for 400° for 18—20 minutes or until a toothpick comes out clean.

Makes 12 muffins

Lemon Raspberry Streusel Muffins

Marissa Plautz, Greenwood



Ingredients –muffins:

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup lemon yogurt
1 teaspoon grated lemon zest
1/2 cup sugar
1/2 teaspoon baking soda
2 large eggs, slightly beaten
1/2 cup vegetable oil
1 cup fresh or frozen raspberries

Ingredients—topping:

1/3 cup sugar
2 tablespoons butter
1/4 cup flour

Directions:

1. In a large bowl combine flour, sugar, baking powder, baking soda, and salt.
2. In another bowl combine eggs, yogurt, oil, and lemon zest. Mix well.
3. Stir wet ingredients into dry ingredients until just moistened.
4. Fold in raspberries.
5. Fill muffin liners 3/4 full.
6. For topping combine sugar and flour.
7. Cut in butter until mixture is coarse crumbs.
8. Sprinkle 1 tablespoon of crumbs over each muffin.
9. Bake at 400° for 18—20 minutes.
10. Cool in pan for 10 minutes.

Makes 12 muffins

Blueberry Streusel Muffins

Cathy Winter, Greenwood



Ingredients—muffins:

2 cups flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon soda
3/4 cup fresh or frozen blueberries
2 eggs, slightly beaten
1/3 cup oil
1/3 cup milk
1 teaspoon vanilla
1 cup sour cream

Ingredients—topping:

1/2 cup flour
1/4 cup butter
1/4 teaspoon nutmeg
1/2 cup sugar
1/2 teaspoon cinnamon

Directions:

1. Preheat oven to 400°
2. Sift together dry ingredients and set aside.
3. Mix egg, oil, milk, sour cream, and vanilla.
4. Pour wet ingredients into dry ingredient and stir until just moistened.
5. Fold in blueberries
6. Pour into well greased or lined muffin tins.
7. Combine all dry topping ingredients together in a bowl. Cut in butter until crumbly.
8. Sprinkle topping over muffins.
9. Bake for 20—30 minutes.

Chocoliscious Chocolate Muffins

Sierra Koski, Loyal



Ingredients:

2 cups flour
1 cup sugar
3/4 cup chocolate chips
1/2 cup cocoa powder
1 teaspoon baking soda
1 egg
1 cup plain yogurt
12/ cup milk
1 teaspoon vanilla
1/2 cup melted butter
1/4 cup chocolate chips (topping)

Directions:

1. Preheat oven to 400°
2. Combine dry ingredients.
3. Whisk together wet ingredients and then add to dry ingredients. Mix until just blended.
4. Fill greased muffin cups 3/4 full and then sprinkle chocolate chips on top.
5. Bake for 20 minutes and then cool in pan for 10 minutes.
6. Remove from pan and cool on wire rack.

Serves 12

Cranberry Muffins

Julie Plautz, Greenwood



Ingredients—muffins:

1 cup fresh or frozen cranberries, chopped
3/4 cup sugar, divided
2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
2 eggs
1 cup milk
1 teaspoon vanilla
1/4 cup melted butter
3/4 cup chopped walnuts

Ingredients—frosting:

2 tablespoons orange juice
1 cup powdered sugar

Directions:

1. Preheat oven to 350°.
2. Place cranberries in a bowl and add 1/4 cup sugar.
3. In another bowl combine flour, 1/2 cup sugar, baking powder, and salt.
4. In another bowl beat eggs, milk, vanilla, and butter. Add this mixture to the flour mixture and stir until blended.
5. Fold in cranberries and nuts.
6. Fill muffin cups 3/4 full and then bake for 12 minutes.
7. Cool completely before frosting.
8. For frosting combine orange juice and powdered sugar in a bowl until smooth and creamy.
9. Spread on cooled muffins.

Serves 12

Cream Cheese Raspberry Walnut Muffins

Millie Grap, Neillsville



Ingredients—muffins:

2 tablespoons butter, softened
3 ounces cream cheese, softened
1/2 cup sugar
1 large egg white
1 large egg
3/4 cup buttermilk
1/2 teaspoon vanilla extract
2 cups all purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup fresh raspberries
1/2 cup chopped walnuts

Directions:

1. Preheat oven to 350°.
2. Cream the cream cheese, butter, and sugar together.
3. Beat in egg and egg white.
4. Beat in buttermilk and vanilla.
5. Combine the flour, salt, baking powder, and baking soda in a bowl and then add to creamed mixture. Mix until just moistened.
6. Fold in raspberries and walnuts.
7. Put 1/4 cup batter into paper lined muffin cups.
8. Spoon cream cheese filling in center and then top with more batter to fill 3/4 full.
9. Bake for 25 minutes or until toothpick inserted comes out clean.

Ingredients—filling:

1—8 ounce package cream cheese
1/2 cup sugar
1 egg
1 tablespoon flour

Directions:

Combine all ingredients together in bowl and beat until smooth and creamy.

Ingredients—topping:

1/4 cup powdered sugar
1 teaspoon milk

Directions:

Combine ingredients together in bowl and the drizzle over cooled muffins.

Pumpkin Cheesecake Muffins

Alissa Durham, Neillsville



Ingredients—filling:

8 ounces cream cheese softened
1/2 cup powdered sugar
1 large egg yolk
1/4 teaspoon vanilla

Ingredients—topping:

1/2 cup all purpose flour
1/4 cup brown sugar, packed
1/2 stick unsalted butter
1 teaspoon ground cinnamon

Ingredients—muffins:

3 cups all purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 tablespoon pumpkin pie spice
4 large eggs
2 cups brown sugar
2 cups pumpkin puree
1/4 cup vegetable oil

Directions:

1. Preheat oven to 350°.
2. To prepare filling mix together cream cheese, egg yolk, powdered sugar, and vanilla in a medium bowl until smooth. Transfer to the freezer until ready to use.
3. To prepare the streusel use a fork or your fingers to mix together flour, brown sugar, butter and cinnamon until they are evenly combined and crumbly. Set aside.
4. Line two standard 12-well muffin pans with 12 liners or spray with non-stick spray. Set aside.
5. Combine the flour, cinnamon, pumpkin pie spice, salt, and baking soda in a large bowl.
6. In a separate bowl using an electric mixer or medium-low speed, combine the eggs, sugar, pumpkin puree, and oil until blended. Add in the flour mixture, mixing just until incorporated.
7. Spoon 1 tablespoon of pumpkin muffin batter into the muffin cups, spreading it to cover the bottom.
8. Scoop about 1 spoonful (not quite a full tablespoon) of cheesecake filling into each muffin well, then top each with another tablespoon of muffin batter or however much batter is needed to fill the cups all the way to the top.
9. Sprinkle each muffin evenly with streusel topping and gently press the topping down into the muffin so it sticks.
10. Bake the muffins until a toothpick inserted into the cake part of one (not into the cream cheese filling) comes out clean, about 25 minutes.
11. Remove the muffins from the oven and as soon as you're able to handle them transfer them to a rack.

Chocolate Greek Yogurt Banana Muffins

Mitchell Plautz, Greenwood



Ingredients:

3 medium bananas—over ripe (about 1 cup)
6 ounces (3/4 cup) plain Greek yogurt
1 large egg
1/4 cup oil
1/4 cup milk
1 teaspoon vanilla
2/3 cup sugar
1 tablespoon brown sugar
2 tablespoons unsweetened cocoa powder
1/2 teaspoon salt
1 1/4 teaspoons baking soda
1 2/3 cups flour
1/4 cup chocolate chips (optional)

Directions:

1. Preheat oven to 375°.
2. Lightly grease a 12 well muffin tin or line with paper liners. Set aside.
3. In a large mixing bowl mash the bananas.
4. Add the yogurt and egg and then beat.
5. Add oil, milk, and vanilla. Stir until mixed.
6. Add sugars. Stir until mixed.
7. Add cocoa, salt, soda, and flour. Stir until mixed. Add chocolate chips and mix well.
8. Spoon into 12 muffin cups and bake approximately 16 minutes.
9. Remove from oven when set and cool in pan for 5—10 minutes before removing from the pan.

Makes 12 muffins

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