THE J.M. SMUCKER Co

Maple Syrup Muffins

Prep Time	Cook Time	Serves	Difficulty
10 mins	25 mins	12	N/A

Ingredients

- 2/3 cup (150 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 1/4 cup (50 mL) melted butter or margarine
- 3/4 cup (175 mL) maple syrup
- 1 egg
- 1/4 cup (50 mL) granulated sugar
- 1 1/3 cups (325 mL) **Robin Hood®** Original All Purpose Flour or **Robin Hood®** All Purpose Whole Wheat

  Robin Hood® Original All Purpose Flour

- 1 tbsp (15 mL) baking powder
- **Glaze, Optional:**
- 1/4 cup (50 mL) maple syrup
- 2 tbsp (30 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free

Directions

Step 1:

Preheat oven to 400°F (200°C). Line 12 muffin pans with liners.

Step 2:

Combine first 5 ingredients in medium bowl. Stir in remaining ingredients just until moistened. Spoon into prepared pan.

Step 3:

Bake 20 to 25 minutes or until a toothpick inserted in centre comes out clean. If using glaze, combine ingredients and drizzle over hot muffins. Carefully remove from pan and cool on wire racks.

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