

Freely Vegan Muffin Mix Flavor Variations:

- Berry Muffins: Add 1 1/2 cups of fresh or frozen blueberries or blackberries to the basic batter before filling the muffin tins. Fresh raspberries also work, but do not use frozen ones. You can also add 1 TBS lemon or orange zest and 1/2 tsp of lemon or orange extract to the liquid ingredients if you wish.
- Cranberry Orange Muffins: Add 1 TBS orange zest and 1/2 tsp orange extract to the liquid ingredients. Add 1 1/4 cup fresh or frozen cranberries and 3/8 cup chopped walnuts or pecans to the basic batter before filling the muffin tins. Press additional chopped nuts into the top of each muffin prior to baking if desired.
- Chocolate Chip Muffins: Add 3/4 cup vegan chocolate chips to the basic batter before filling the muffin tins. I use regular-sized chocolate chips for regular or jumbo muffins and mini chocolate chips for mini muffins. You can also add 3/8 to 1/2 cup of chopped walnuts or pecans if you wish.
- Lemon Poppy Seed Muffins: Add 1 TBS lemon zest and 1 tsp lemon extract to the liquid ingredients. Add 4 tsp poppy seeds to the basic batter before filling the muffin tins. Add a lemon glaze to the cooled muffins if desired.

- Tropical Muffins: Drain a can of pineapple tidbits really well, pressing out as much of the juice as you can. Cut the tidbits in half, until you have 1 cup (use the rest of the tidbits in another recipe.) Line a plate with paper towels and spread the cut pieces out on it. Set aside for now. Toast 2/3 cup sweetened flaked coconut at 350 degrees Fahrenheit for about seven to ten minutes until it is lightly browned. Watch it closely and stir often to prevent burning. Set aside to cool. Make the muffin batter, then add the reserved pineapple, toasted coconut, and 3/8 cup chopped walnuts, pecans, or macadamia nuts to the batter before filling the muffin tins. I also like to add 1/4 tsp almond extract to the liquid ingredients, but this is optional. Press additional chopped nuts into the top of each muffin prior to baking if desired.
- Apple Spice Muffins: Peel and chop two small apples. You should have 1 1/2 cups of chopped apple when you are done. Add the apple to a glass bowl, then stir in 2 tsp of apple pie spice. Cook on high power in the microwave for three minutes, stir again, and set aside to cool. For the topping, combine 1/4 c packed light brown sugar, 3/8 cup finely chopped walnuts or pecans, and 3/4 tsp cinnamon. Add the cooled, cooked apples to the batter before filling the muffin tins. Sprinkle the sugar & nut topping onto each muffin before baking.