**JackBakes Stud Muffins**

**\*can be halved**

**Ingredients**

**Base Muffins:**

1 Any type of Oil (I use melted Coconut Oil)

2 teaspoons vanilla extract

6 eggs, at room temperature

1 1/4 cups milk (I use unsweetened almond)

4 cups All-Purpose Flour (I use oat flour) \*plus more if needed (see Cook's Note)

2 cups Sugar

1 tablespoon baking powder

1/2 teaspoon fine salt

Nonstick baking spray, for the muffin tin, optional

**For Blueberry Muffins:**

1 cup frozen blueberries

**For Chocolate Chip Muffins:**

1/2 cup white, dark, milk or mini chocolate chips

**For Confetti Muffins:**

1/3 cup rainbow sprinkles

\*You can mix match by sprinkling in the toppings a teaspoon at a time, after you fill the tin with the base batter.

1. For the base muffins: Preheat the oven to 350 degrees F. Grease a 12-cup muffin tin with baking spray (or use paper muffin liners).
2. In a large bowl, mix together the coconut oil, vanilla extract, almond extract if using and eggs until well combined. Add the milk and mix again until well incorporated.
3. In a separate large bowl, whisk together the oat flour, sugar, coconut flour, baking powder and salt. Add the dry ingredients to the wet ingredients and mix well. The mixture should be on the thicker side (you can sprinkle in some extra flour if needed).
4. Divide the batter evenly among the muffin tin cups.
5. Bake until golden brown, 35 to 40 minutes. Do not overbake to avoid drying out the muffins.
6. For the blueberry muffins: Follow the directions for the base muffins, mixing in the frozen blueberries after combining the wet and dry ingredients. Bake as directed above.
7. For the chocolate chip muffins: Follow the directions for the base muffins, mixing in the chocolate chips after combining the wet and dry ingredients. Bake as directed above.
8. For the confetti muffins: Follow the directions for the base muffins, mixing in the rainbow sprinkles after combining the wet and dry ingredients. Bake as directed above.

Cook’s Note

4 cups of the oat and coconut flours can be substituted for all-purpose flour