

Smarty Pants Muffins

2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon ground cinnamon
1 cup chai tea concentrate
2 eggs, beaten
¼ cup melted butter
1 teaspoon vanilla extract
1 cup chopped walnuts
1 cup dried goji berries

Preheat oven to 375°F. Coat 12 muffin cups with cooking spray. Combine flour, sugar, baking powder, salt and cinnamon in a mixing bowl. Combine tea concentrate, eggs, butter and vanilla in a separate bowl, whisk well. Make a well in the center of the dry ingredients. Pour wet ingredients into the well and stir until just combined. Gently fold in walnuts and goji berries. Fill muffin cups two-thirds full. Bake 15-18 minutes, until centers spring back when touched.

Yield: 18 muffins

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