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*Plain Honey Muffins (1934)*

- \* 2 c blend flour or 2 1/4 c pastry flour
- \* 3 tsp baking powder
- \* 1/2 tsp salt
- \* 1 egg
- \* 2 Tb honey
- \* 1 c milk (If sour milk is used, add 1/2 tsp soda and reduce baking powder to 1 tsp.)
- \* 2 Tb fat

1. Sift flour, baking powder and salt.
2. Beat egg slightly. Add honey, milk and melted fat.
3. Combine liquid and dry ingredients, stirring just enough to dampen dry ingredients. Do not beat mixture until it is smooth.
4. Pour into oiled muffin tins.
5. With a slow-acting baking powder (S.A.S. Phosphate type), start baking in a slow oven (300 degrees F) and after 5 minutes, increase the heat to a hot oven (400 degrees F). With a faster acting baking powder (tartrate or phosphate type), bake in a hot oven (400 degrees F) throughout.



*Courtesy Foodsville.com at <http://www.foodsville.com/recipes/view/106>*

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