

Awesome DIY (Do It Yourself) Muffins

Serving Size: 3 Muffins

Cooking Time: About 10-15 minutes (cooking time varies)

Awesome DIY Muffins

Plain or Pancake Muffins- ¾ cups pancake mix

Apple Cinnamon Muffins- ½ cup pancake mix, ¼ cup dried apples (or a ¼ fresh apple) and a pinch cinnamon

Cinnamon Raisin Muffins- ½ cup pancake mix, ¼ cup raisins and a pinch cinnamon

Blueberry Muffins- ½ cup pancake mix and ¼ cup blueberries

Super Chocolate Muffins- ½ cup pancake mix, 2 Tbsp. powdered chocolate drink mix and ½ cup chocolate chips

Strawberry Muffins- ½ cup pancake mix and ¼ cup strawberries

Cranberry Raisin Muffins- ½ cup pancake mix, ¼ cup cranberries and ¼ cup raisins

Apple Cranberry Orange Muffins- ½ cup pancake mix, ¼ cup apple, ¼ cup cranberries and orange zest

Banana Muffins- ½ cup pancake mix and ½ banana (the older the better). (Option to add some ground nuts, cinnamon, and/or chocolate chips)

Peach Muffins- ½ cup pancake mix and a ¼ cup dried peaches (or a ¼ fresh peach)

Chocolate Chip Muffins- ½ cup pancake mix and ½ cup chocolate chips (option to use peanut butter chips or a mixture of the two)

Crazy Muffins- ½ cup pancake mix and ¼ cup fresh (or dried) fruit of your choice

Topping Bonus- Sprinkle raw sugar on top of muffin tops prior to baking. One can also use single servings of Nutella or jams or jellies to compliment the muffins too.

Directions

At home: Measure out “just-add-water” pancake mix and put in re-sealable plastic bag. Measure out other ingredients and keep separate. (Hint: for best results-chop up all ingredients so that each piece is approximately the size of a blueberry or a chocolate chip.)

In The Field: Add all ingredients to the muffin mix bag. Add water to muffin mix (about ½ cup). Mix until the muffin batter is fully mixed and there are no clumps of dry mix present. Lightly oil or butter muffin tin. Snip bottom corner of bag and squeeze the mix out and add equal portions to each muffin cup. Place in pot and bake (low heat) checking every 2-3 minutes after an initial 8 minutes. Muffins are ready when top looks cooked. Enjoy!

Additional Recipes and Ideas

Serving Size: 3 Muffins sized Treats

Cooking Time: About 10-15 minutes (cooking time varies)

Muffin-Sized Treats

Brownies- ¾ cup brownie mix, other ingredients listed on your Brownie Mix (option to use peanut butter chips or a mixture of the two)

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Directions

At home: Measure out mix of your choice and put in re-sealable plastic bag. Measure out other ingredients and keep separate. (Hint: for best results-chop up all ingredients so that each piece is approximately the size of a blueberry or a chocolate chip.)

In The Field: Add all ingredients to the mix bag. Add water to mix (about ½ cup). Mix until the batter is fully mixed and there are no clumps of dry mix present. Lightly oil or butter muffin tin. Snip bottom corner of bag and squeeze the mix out and add equal portions to each muffin cup. Place in pot and bake (low heat) checking every 2-3 minutes after an initial 8 minutes. Muffins are ready when top looks cooked. Enjoy!

Poached Eggs

Ingredients- 3 Eggs, ¾ cup of Water, Oil or Butter

Directions- Coat each muffin tin with a little oil or butter. Add one egg to each muffin tin. Add water to the pot (Water should be at approximately ½ inch deep). Place Muffin Maker with eggs into pot. Cover and boil for about 10 minutes or until egg whites are cooked. Remove Muffin Maker from pot. Remove eggs and enjoy!

Additional Muffin Maker Ideas

Scones, Lemon Poppy Seed Muffins, Apple Cinnamon Muffins, Chocolate Muffins, Pumpkin Spice Muffins, Rum Cake Muffins, Bran Muffins, Cornbread Muffins, Biscuits, Butterscotch Pumpkin Muffins, and so many more!

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Crazy Cheesy Cornbread

Makes 3 Muffins, Cooking Times Approximately 10-15 minutes

Ingredients: ¾ cup cornbread mix, ¼ cup dried corn, 1oz mozzarella cheese stick, Mrs. Field spice. (option to add green chili or finely diced jalapeño)

Directions: Combine cornbread mix and corn, shred the cheese and add some spice. Add water. Mix. Let sit 5 minutes. Add to muffin cups.

Place in pot and bake (low heat) checking every 2-3 minutes after an initial 8 minutes. Cornbread is ready when tops look golden brown. Pass treats out and enjoy. Careful-can be hot!

See [instructables.com](#) to build your own **Backpacking Muffin Maker (by Dylan D581)**, and to post and share your muffin creations and recipes!