

Who says they always have to be sweet? Follow this easy master recipe, then mix it up with three distinct flavors.

**A** big salad, a hearty bowl of soup — even yet another baked chicken breast — becomes special when it's sided by one of these savory muffins in three flavors. Or maybe you need something different for a party nibble: Just bake in mini-muffin tins and pass the treats at your next gathering.

## MASTER RECIPE

### Savory Tender Muffins

#### INGREDIENTS:

Flavor ingredients  
(at right)

3 cups all-purpose flour  
1 Tb. baking powder  
½ tsp. baking soda  
1 tsp. salt  
2 tps. sugar  
10 Tbs. butter, softened  
1 Tb. Dijon mustard  
2 large eggs  
1½ cups plain yogurt

#### DIRECTIONS:

**ADJUST** oven rack to lower-middle position. **HEAT** oven to 375 degrees. Prepare flavorings. **MIX** flour, baking powder, baking soda and salt in a medium bowl; set aside. **BEAT** sugar and butter with an electric mixer until light and fluffy. **WHISK** mustard and eggs together, then beat into butter until pea-sized lumps form. Alternating by thirds, **BEAT** in the dry ingredients and the yogurt until a smooth, very thick batter just forms. **SPRAY** a 12-cup muffin tin with ½-cup capacity (or four mini-muffin tins) with vegetable cooking spray. **DIVIDE** batter evenly among the cups. (A spring-action regular or mini ice cream scoop works well. The muffin cups will be full.) **BAKE** until muffins are golden brown. **COOL** slightly in pan(s) set on a wire rack. Remove muffins and **SERVE**.

## CREAMY, ZESTY & TANGY

### Goat Cheese With Rosemary & Olives

Add 1 cup crumbled goat cheese (about 4½ ounces) and 1 Tb. minced fresh rosemary to dry ingredients and ½ cup chopped Kalamata olives to liquid ingredients.

## MEDITERRANEAN

### Feta With Sun-Dried Tomatoes & Oregano

Add 1 cup crumbled feta cheese (about 4½ ounces) and 1 Tb. dried oregano to dry ingredients and ½ cup drained, chopped sun-dried tomatoes packed in oil to liquid ingredients.

## ITALIAN FLAVOR PUNCH

### Parmesan With Prosciutto & Basil

Add 1 cup grated Parmesan cheese (about 3 ounces), ½ cup minced prosciutto (about 2 ounces) and 1 Tb. dried basil to dry ingredients.

**COOKING TIME:** 25 minutes for large muffins, 10-12 minutes for mini-muffins

**SERVINGS:** Makes 12 large muffins or 48 mini-muffins

**NUTRITION:** Go online for nutrition facts at [usaweekend.com](http://usaweekend.com)

**TIP:** Be sure to check the capacity of your muffin pan's cups. Some are smaller than the ½-cup size called for in this recipe.

