



Irish Soda Bread Muffins

YIELD: 12 MUFFINS OR 24 MINI MUFFINS

Ingredients

- 2 1/4 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon caraway seed (optional)
- 1 large egg — *at room temperature*
- 1 cup milk — *room temperature*
- 1/4 cup unsalted butter — *melted and cooled to room temperature*
- 1/4 cup plain Greek yogurt — *at room temperature*
- 3/4 cup raisins

Instructions

1. Place a rack in the center of your oven and preheat the oven to 400 degrees F. Generously grease a standard 12-cup muffin tin or mini muffin tin.
2. In a large bowl, stir together the all-purpose flour, granulated sugar, baking powder, baking soda, salt, and caraway seed (optional). In a separate bowl, whisk together the egg, milk, butter, and Greek yogurt. Make a well in the center of the dry ingredients, then pour the wet ingredients into it. Stir just until combined. Fold in raisins.
3. Divide the batter among the muffin cups. Bake the muffins for 13 to 15 minutes, until a toothpick inserted in the center comes out clean. Place the pan on a wire rack and let the muffins cool in the pan for 5 minutes, then remove the muffins to a rack to continue cooling.