



BAKING INSTRUCTIONS FOR SWEET POTATO MUFFINS

Pre-heat your oven to 350F- 375F. Scoop the batter to fill each muffin tin 2/3 of the way full. Bake the muffins at 350F- 375F for 20-25 minutes. Once the muffins are golden brown and out of the oven give them a brush with the yummy glaze. Let them rest for approximately 10 minutes then give them one more brush. You can bake as few or as many as you would like. The Bake at Home muffin batter will yield approximately 10-12 muffins. The batter will keep in your refrigerator for up to a week and in your freezer for up to two weeks. Bake us Proud 😊.

Don't forget to tag us with a picture of your finished muffins to be entered into a monthly drawing of ½ dozen muffins or ½ dozen cupcakes.