Home Baking Recipe:

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Ingredients
1 lb Vanilla Muffin Mix
3/4 cup water (s*tart with ¾ cup; if batter is too stiff, add up to 1 tbsp more)*
**Make sure to double the recipe for the 2 lb mix option*

Instructions
1. Preheat oven to 375°F.
Line a standard 12-cup muffin pan with paper liners or lightly grease.
2. Mix the batter
In a mixing bowl, add the water first, then the muffin mix.
Mix on low speed for 1 minute with a paddle or spatula.
Scrape the bowl thoroughly.
Mix on low speed for 1 more minute, just until combined.
(Batter should be thick but scoopable. If it's too dry, add the extra tablespoon of water.)
3. Portion and bake
Scoop batter into prepared muffin cups, filling each ⅔ to ¾ full.
Bake at 375°F for 16–20 minutes, or until muffins are golden and a toothpick inserted in the center comes out clean.
4. Cool and enjoy
Let muffins cool in the pan for 5 minutes before transferring to a wire rack.

Tips for Best Results
Slightly thicker batter yields a better dome and more professional look.
Add up to 1 cup total of mix-ins like blueberries, chocolate chips, or chopped nuts.
Sprinkle tops with cinnamon sugar, streusel, or coarse sugar for extra appeal.
Muffins store well at room temp for 2 days, or freeze up to 1 month.