

♥ recipes worth sharing

Mayonnaise Muffins



Description:

These old-fashioned Mayonnaise Muffins are surprisingly light, tender, and quick to make. With just three simple ingredients, they're perfect for busy mornings, alongside soups and stews, or anytime you need fresh homemade muffins in a hurry.



PREP TIME
5 min



COOK TIME
12–15 min



TEMPERATURE
450°F



YIELD
6 large muffins
or 12 small muffins

INGREDIENTS

- 1 cup self-rising flour
- ½ cup milk
- ¼ cup mayonnaise

RHINO TIP



These muffins come together so quickly that you can have a batch in the oven while preparing the rest of breakfast.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the muffin tin

Preheat the oven to 450°F. Grease a muffin tin well.

2



Mix the batter

In a medium bowl, stir together the self-rising flour, milk, and mayonnaise until just combined.

3



Fill the muffin cups

Spoon or drop the batter into the prepared muffin cups, filling them about two-thirds full.

4



Bake

Bake for 12–15 minutes, or until the tops are lightly browned and the muffins are cooked through.

5



Serve

Let cool for a few minutes, then serve warm.

TIPS & VARIATIONS



Small muffin tins make these muffins feel a little more special and are great for serving with meals.



If you have extra mayonnaise on hand, try using a small amount to grease the muffin tin.



Serve warm with butter, honey, or your favorite jam.



These pair especially well with soups, stews, and chili.



For best texture, mix the batter only until the ingredients are combined.



Family favorites, one recipe at a time.

