

# Cleo Coyle's Strawberry Shortcake Muffins

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*This is one of my favorite summertime muffins. It has the taste of a strawberry shortcake, but with less fat and calories, making this a lovely breakfast or coffee-break snack. If you should want to make it richer, simply replace the low fat milk with whole milk, half-and-half, or heavy cream. However you decide to bake them, I hope you will...*

*Eat with joy! ~ Cleo Coyle,  
author of [The Coffeehouse Mysteries](#)*

Makes 6 standard muffins

## Ingredients

- 4 – 5 ounces ripe strawberries (*This equals about 4 medium, or 3 large, or 8 small berries. Or about 2/3 cup chopped.*)
- 1 tablespoon white granulated sugar
- 1 egg
- 1/4 cup white, granulated sugar
- 2 tablespoons canola (*or vegetable or cold-pressed virgin coconut*) oil
- 1/3 cup low fat milk (*2% milk gives great results; for richer tasting muffins, use whole milk, half-and-half, or cream*)
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 cup all-purpose flour

**Step 1 - Prep oven, pan, berries:** Preheat oven to 350° F. Line six muffin cups with paper holders and lightly coat the papers with non-stick spray. Wash your strawberries and gently pat them dry with a paper towel. (*It's okay if they're still damp.*) Hull them (*see how on next page*), and chop them into small, uniform pieces. You'll retain more of the juices if you slice them over a small bowl. Once chopped, the strawberries should fill 2/3 cup and no more. Sprinkle berries with 1 tablespoon sugar, toss well, and set bowl aside.



Free Recipe Guide  
to Cleo Coyle's  
new culinary mystery  
**Dead Cold Brew:**  
[click here.](#)

**How to hull a strawberry:** Pinch off the green stem. Using a small, sharp knife, cut around the berry's crown (or move the berry in a circular motion against the blade). Remove the fibrous, white conical-shaped core, leaving as much fruit intact as possible



**Step 2 - Make batter with one bowl mixing**

**method:** Crack egg into a mixing bowl and gently beat with a whisk or fork. Add ¼ cup sugar, oil, milk, vanilla, salt, baking powder, and baking soda, and whisk until blended. Add chopped strawberries from Step 1. Be sure to include any strawberry juices that may have accumulated at the bottom of the strawberry bowl. Stir to blend.

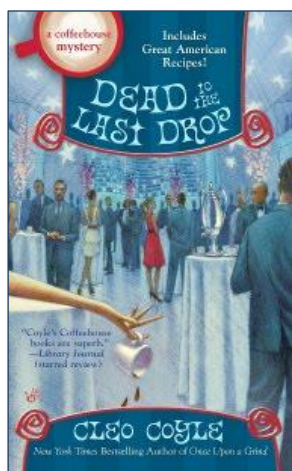
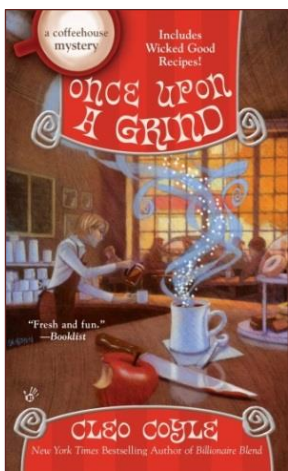


**Step 3 - Add dry ingredients:** Measure flour and pour into the bowl with your wet ingredients. With a spoon or spatula, mix the dry and wet ingredients to form a lumpy batter. Do not over mix at this stage or your muffins will be tough instead of tender, but be sure to blend all the raw flour completely into the batter.

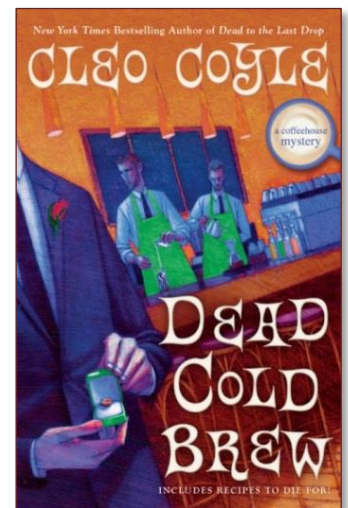
**Step 4 - Bake:** This batter will make 6 standard muffins so divide it up evenly among your paper-lined cups. I use the two tablespoon method, scooping up the sticky batter with one spoon and scraping it off with the other. Bake in a well preheated 350° oven for 25 to 30 minutes. The muffins are not done baking until the tops have turned golden brown.



**Cooling and storing:** Allow the muffins to cool for five minutes in the pan. Remove and finish cooling on a wire rack. Once they're completely cool, you can wrap them in plastic and store them in the refrigerator. A little butter, a cuppa joe, and you're set for breakfast, a coffee break, or late-night snack. May you...eat with joy! ~ Cleo



Cleo Coyle's [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



[Once Upon a Grind](#)  
Best of the Year Pick ~ KRL  
Free Recipe Guide [here](#).

[Dead to the Last Drop](#)  
3 Best of Year Lists!  
Free Recipe Guide [here](#).

[Dead Cold Brew](#)  
Hardcover Bestseller!  
Free Recipe Guide [here](#).