

# Cleo Coyle's Light Strawberry Shortcake Muffins

Text and photos (c) by Alice Alfonsi who writes [The Coffeeshouse 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 summertime joy! ~ Cleo*

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 large 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 pure vanilla extract
- 1/8 teaspoon table 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.



An illustrated guide to recipes in...

**Shot in the Dark**  
A Coffeeshouse Mystery  
by Cleo Coyle

Mystery Pick of the Month!  
"A gripping and entertaining mystery..."  
—Library Journal (Starred Review)

Learn more about Cleo's books and sign up to win free coffee and more at [CoffeeshouseMysteries.com](#)

**Click for Free Recipe Guide!**

**Amish-Apple Bread:** Cleo's clever tip to an Amish recipe boost apple flavor while creating a moist, tender, lightly-sweet bread that's perfect for snacking and gifting.

**Birthday Cake Biscotti:** Coffeeshouse manager Cleo Coyle's whimsical take on Italian biscotti has the flavor and appearance of a child's wishbone-shaped birthday cake—perfect for parties and holidays.

**The BEST Blueberry Scones** you may ever taste with a secret ingredient that produces tender, flaky perfection. (continued on page 2) >>>

Page 1 of 7

Read the *Coffeeshouse Mysteries* by Cleo Coyle • AS photographer © by Cleo Coyle/Alice Alfonsi

Free Recipe Guide to  
Cleo's new culinary mystery  
**Shot in the Dark:**  
[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.



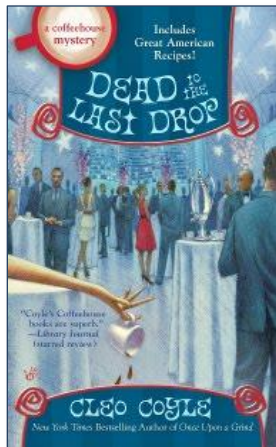
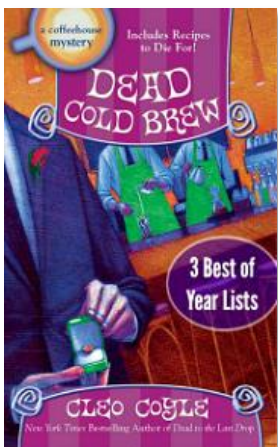
**Step 3 - Add dry ingredients:** Measure flour and pour into the bowl with your wet ingredients. With a spoon or spatula, mix the dry and wet ingredients to form a lumpy batter. Do not over mix at this stage or your muffins will be tough instead of tender, but be sure to blend all the raw flour completely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

**Step 4 - Bake:** This batter will make 6 standard muffins so divide it up evenly among your paper-lined cups (be sure to lightly coat the papers with non-stick spray). 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.



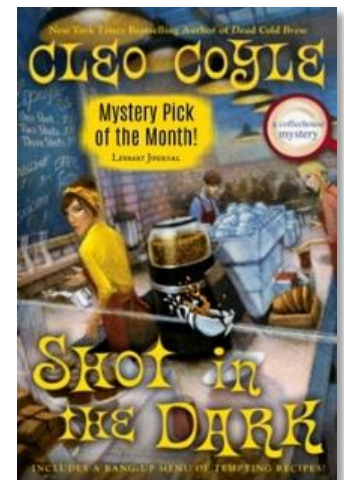
**Cooling and storing:** Allow the muffins to cool for five minutes in the pan. Remove and finish cooling on a wire rack. Once they're completely cool, you can wrap them in plastic and store them in the refrigerator. A little butter, a cuppa joe, and you're set for breakfast, a coffee break, or late-night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

*Eat with joy! —Cleo*



The [Coffeehouse Mysteries](http://www.CoffeehouseMysteries.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 Coyle's online coffeehouse at [www.CoffeehouseMysteries.com](http://www.CoffeehouseMysteries.com)

And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



[Dead Cold Brew](#)  
A National Bestseller  
Free Recipe Guide [here](#).

[Dead to the Last Drop](#)  
Clare goes to Washington!  
Free Recipe Guide [here](#).

**New!** [Shot in the Dark](#)  
\*Starred Review –Library Journal  
Free Recipe Guide [here](#).