Introduction of Muffins by Lidya Ivanova

Article published on April 4th 2012 | Cooking

The muffin is a type of bread that is baked in small portions. It is very popular in the United States. Americans use the muffins at breakfast. The muffin is like a cake in shape but is not as sweet as cakes or cupcakes. You can fill the muffin with something sweet like chocolate, lemon cream and many others. In the United States it is called English muffin due to its disc shape. It is very popular not only among the kids but also adults due to its unique taste. Most of the people also use the muffins to serve to their guests and friends. The muffins are very popular all over the world due to their taste and flavor. The muffins are commonly sold in the common wealth countries. You can prepare the muffins with different ingredients such as chocolate, pumpkin, orange, banana, strawberry, carrot, lemon or chips. The taste of the muffins depends on the ingredients you use. Therefore you can find various types of muffins in the world. You can also make your own muffins at home because they are very simple to prepare. You need to have a recipe for muffins for this purpose. Once you have chosen the recipe you want to go for you can prepare the muffins in just a few minutes.

No experience is required to prepare this food product at home. First of all you need to arrange the necessary ingredients for the muffins. You can purchase the ingredients from any food store because they are easily available. There are many varieties and flavors of muffins in the world such as chocolate, banana, orange, cream, almond and carrot. The taste and flavor of each type of muffins is different from each other due to their different ingredients. The muffins need to be baked shortly after the preparation for a few minutes. The healthy or natural muffins are prepared with wheat, yogurt and vegetables. The sugar and fat contents should be increased in the muffins to achieve a better taste. Some important types of muffins in the United States include English muffins, corn muffins, blueberry muffins and others. The English muffin is prepared with light bread and yeast. The English muffins are usually split into two parts, toasted and buttered. You can serve the English muffins as a snack with coffee. You can also fill the muffins with something sweet like you would a croissant. Most of the people fill the muffins with chocolate and cream. You can find various recipes for muffins with the help of internet. It is a very good and reliable source for this purpose.

Another very popular kind of muffins is corn muffins. They are made with cornmeal. The corn muffins are actually corn breads in the shape of muffins. You can eat the corn muffins with coffee, butter, stews and chili. It is also not too hard to prepare them at home; all you need to do is find the right recipe for muffins.

Article Source:
http://www.articleside.com/cooking-articles/introduction-of-muffins.htm - Article Side

Lidya Ivanova - About Author:
Do you like having muffins with your morning coffee? I bet so. They are a great breakfast, you can just grab it and eat it on the go. And guess what! They taste a hundred times better if you prepare them yourself. You can put any kind of fruit you have on hand and you will save a lot on store bought a muffins. Another great and easy to prepare treat is carrot cake. It is very, very good with coffee or tea. See how to prepare it on this website: the Swedish term is a morotskaka.

Article Keywords:
muffins, muffin, bake muffin, muffin recipe, recipes for muffins, blueberry muffin recipe, make muffins

You can find more free articles on Article Side. Sign up today and share your knowledge to the community! It is completely FREE!