

DIY Muffin and Cupcake Liners

It was a Sunday morning; I looked over to see some over-ripe bananas. The plan, make banana muffins. I could make bread, but the kids like muffins better, plus 15-20 minutes beats the hour it takes to bake.

But, I realized I had no liners. I didn't want to worry about greasing a muffin tin. So, I improvised.

I always line my cake pans with parchment paper. So I applied the same concept. I found that a 5" square was the perfect size to start. It was helpful that the sheets evenly divided into 6 squares.

So within a few minutes, I had my liners. I decided to document to attach the hack to my Anything Muffin Recipe.

Happy Baking!

— Konnilarree Sanders

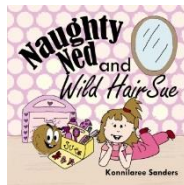


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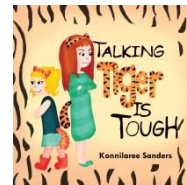
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Supplies and Directions

2 - 10"x15" Sheets of Parchment
Standard 12-Muffin Pan
Scissors

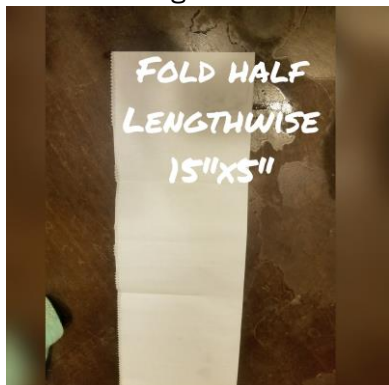
Anything Muffin Recipe

www.storiesbymom.com/blogs-by-mom/morning-muffin-matters



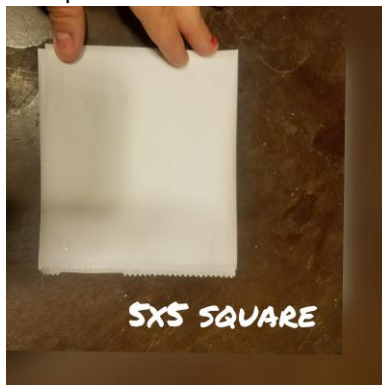
Step 1

Fold on piece of parchment in half, lengthwise



Step 2

Fold halved paper into third width-wise. The square should measure 5"x5"



Step 3

Fold in half to form a triangle, fold 2x more



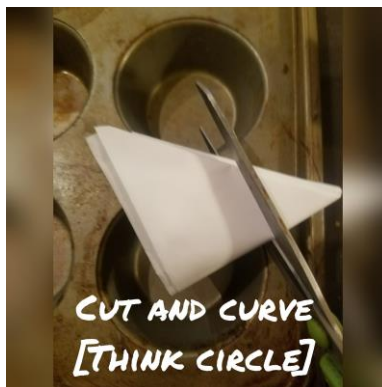
Step 4

Check the fit. Place the point of the inner triangle piece in the center of the cup. There should be excess that cannot be trimmed



Step 5

Follow the curve of the cup and trim the edges



Step 6

Repeat with the second parchment paper to make 12-liners



Step 7

Press the liner into the cup. It may not stay down, so hold has you spoon in the batter



Step 8

Bake according to the recipe



Step 9

Enjoy! The muffins or cupcake will easily remove from the pan just as it would with standard liners



To use this method with cake pans: Use a piece of parchment paper larger than the cake pan. Fold into triangles 4-times. Trim along the edge of the pan. Bake and cool. The cake should release easily. Remove liner and frost.