

TRY A BITE OF

THE LAZY
MUFFIN



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Introduction

We'd like you to try a bite of The Lazy Muffin through this booklet. Inside you'll find our recipes for sweets and success. It is our hope that students and residents who visit will be able to find a treat and will be able to work on projects and homework, all in a comfortable and inviting environment. Here's a glimpse at what you can expect to find at The Lazy Muffin.

A Bite of Inside

Get a glimpse into what you can expect to find at The Lazy Muffin. A cozy couch, a warm cup of coffee and a book to read can always be found here. Creativity is key. Let your mind wander and get some work done too. We hope that there's no place you'd rather be than with us.

Get a Taste

Use this recipe to try a bite of our signature muffin. From cookies to cupcake and more, we've got a lot to offer and hope you enjoy. With gluten-free and vegan options, we have something for nearly everyone with our alternative kitchen because no one deserves to be left out of the fun!

A BITE OF INSIDE

Chalkboard Walls



We want creativity to flourish in our bakery. Whether a student is stressed and wants to doodle or a group needs to write up notes during a meeting, our chalkboards will be there to make sure nothing gets lost.

Cozy Seating



The Lazy Muffin can be a home away from home for anyone needing to catch a break. What's better than a leather couch and study tables when they need to finish that final project or work on that paper because they procrastinated.

Inviting Spaces



Our displays will be based off of what it looked like when your mom made cookies for you as a child. Plates and glasses will be stored in cabinets just like at home and baked goods will be on platters that can be found in a home kitchen.

Deserts on Demand



The best part of The Lazy Muffin is that we come to students. No more complaining because they're hungry but don't want to leave their studying. We solve their efficiency and laziness problems by bringing our study aids to wherever they ask!

GET A TASTE

The Lazy Muffin



Ingredients

2 cups all-purpose flour
2 tablespoons unsweetened baking cocoa
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup packed brown sugar
1 cup milk
1/3 cup vegetable oil
1 tablespoon instant coffee granules or crystals
1 egg
1 cup semisweet chocolate chunks or chips

Directions

1. Heat oven to 400°F. Grease bottoms only of 12 regular-size muffin cups (2 1/2x1 1/4 inch) with shortening, or line muffin cups with paper baking cups.
2. In medium bowl, mix flour, cocoa, baking powder and salt; set aside. In large bowl, beat brown sugar, milk, oil, coffee and egg with fork or wire whisk. Stir in flour mixture just until flour is moistened. Fold in chocolate chunks. Divide batter evenly among muffin cups.
3. Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan.

