

HANDHELD & HOSTED.

Crate 11 is here — and it's turning muffins into your new go-to for mornings and gatherings alike.

Why Muffins Are the Move

EA muffin doesn't ask much of you. No slicing, no plating, no fork required — just grab one and go. That simplicity is exactly what makes it one of the most versatile things you can bake.

It's the rare recipe that works equally well solo at 7am and set out on a table for a crowd. Stack them on a cake stand for brunch, tuck one in a bag for the commute, or line a basket of them at the center of a holiday table — the muffin doesn't need to change, only the setting does.

No layering, no frosting, no cooling racks full of finicky components. You mix, you scoop, you bake, and twenty minutes later you have something that looks like it came from a bakery case. That's the whole appeal: real effort, minimal effort, every time.

This Month's VIP

Tulip Baking Liners - Use them and you're baking a **bakery** worthy muffin.

The taller, ruffled shape does two things at once: it instantly elevates the presentation — no decorating required — and it gives the batter more room to rise up and out instead of just up. That means a bigger, heartier muffin with more structure per bite.

For most recipes: Fill tulip liner generously. Expect 8–10 muffins per batch instead of a flat dozen, and expect every one of them to look like it's from a specialty bakery counter.

Hosting Hack: Savory Meets Sweet

Baking for a crowd? Don't just make one batch — make two. Set a savory batch next to a sweet one (think blueberry or banana) and let guests choose.

Covers every craving. Not everyone wants sugar first thing — and not everyone wants savory. Two batches means no one leaves the table hungry.

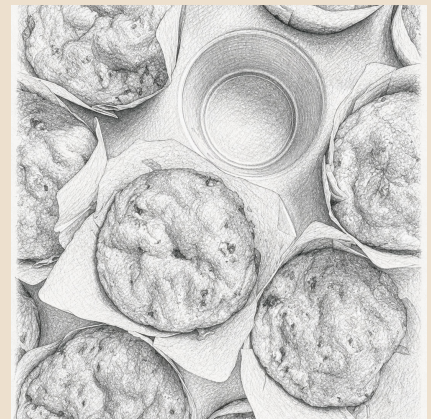
The contrast sells itself. Sweet and savory side by side is a classic pairing that makes both taste more vivid.

Built-in centerpiece. A two-toned muffin tray looks abundant and intentional with zero extra styling. This is the move for brunches, showers, holiday mornings — anywhere you're feeding a mixed crowd.

Meal Prep, Solved

Bake a batch and eat on them all week — kept in the fridge, they'll stay good for up to 7 days.

Want to stock up further out? Muffins freeze beautifully too. Cool completely, then freeze flat before bagging — they'll hold for up to 3 months. Reheat straight from frozen: 10–12 minutes in a 350°F oven, and breakfast is done before your coffee finishes brewing.



Our Favorite Variations

- Sausage, Cheddar & Green Chile (obviously)
- Ham, Havarti & Chive
- Ham, Cheddar & Jalapeno

Tag us **@birdypretzels** — we love seeing what you bake.

Made with Love,

Birdy & Pretzels