

Blueberry Muffins

Makes 8-10 muffins

Ingredients:

1 1/2 cups flour	1/3 cup milk
3/4 cup white sugar	3/4 cup blueberries
1/2 tsp salt	2 tsp. baking powder
1/3 cup vegetable oil	1 egg

Directions:

Preheat oven to 400 degrees. Grease 8-10 muffin cups or line with muffin liners.

Rinse and drain blueberries (canned or frozen) using a colander or strainer. Set aside.

Combine 1 1/2 cups flour, 3/4 cup sugar, 1/2 tsp salt and 2 tsp. baking powder in a large mixing bowl.

Place 1/3 cup vegetable oil into a 2 cup measuring cup; add the egg and enough milk to fill the cup to the 1 cup line (you will use close to 1/3 cup of milk). Whisk these liquids together. Add this to the flour mixture and mix just until blended. Do not over mix, or you will create peaks and tunnels. Gently fold in blueberries.

Fill muffin cups close to the top and sprinkle with crumb topping mixture.

CRUMB TOPPING

1/2 cup white sugar	1/3 cup all-purpose flour
1/4 cup butter, cubed	1 1/2 teaspoons ground cinnamon

To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix together with a fork, and sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done (a toothpick will come out clean).