

BLUEBERRY MUFFINS

-makes 12 large muffins-

Ingredients:

3 c. flour
1 ½ c. sugar
1 tsp. salt
4 tsp. baking powder
2/3 c. milk
2/3 c. vegetable oil
2 eggs
1 tsp. vanilla
2 c. fresh blueberries
½ c. sugar
1/3 c. flour
1 ½ tsp. cinnamon
¼ c. butter



Directions:

- 1) Preheat your oven to 400 degrees.
- 2) Combine the dry ingredients: 3 c. flour, 1 ½ c. sugar, salt, and baking powder.
- 3) Whisk together the milk, vegetable oil, eggs, and vanilla.
- 4) Stir the wet ingredients into the dry, but don't overwork. Fold in the blueberries.
- 5) Lightly grease a muffin pan. (I use a stoneware pan which is a bit oversized.) Scoop the batter into the pan, filling to the top of each cup.
- 6) Stir together ½ c. sugar, 1/3 c. flour, and cinnamon. Cut in the butter until you have a coarse crumb topping. Sprinkle the topping generously over the muffin tops.
- 7) Bake for around 30 minutes, until an inserted toothpick comes out cleanly. Cool slightly, then remove from the pan and finish cooling on a rack.