## Blueberry Muffin Recipe

8/16 Muffins

| Muffin Batter |  |  |
| :--- | :--- | :--- |
| Ingredients |  |  |
| AP Flour |  |  |
| Cane Sugar | $11 / 2$ cups | 3 cup |
| Salt | $11 / 2$ tsp | 1 tsp |
| Baking Powder | 2 tsp | 4 tsp |
| Vegetable Oil | $1 / 3$ cup | $2 / 3$ cup |
| Egg | 1 | 2 |
| Milk | $1 / 2$ cup | 1 cup |
| Fresh Blueberries | 1 cup | 2 cup |

Oven Temp: $400^{\circ}$
Cook Time: 20-25 minutes

## Large Bowl

1 $1 / 2$ cups Flour
3/4 cup Sugar
$1 / 2$ tsp Salt
2 tsp Baking Powder
Mixed

## Small Bowl

$1 / 3$ cup Vegetable Oil
1 Egg
$1 / 2$ cup Milk
Whisked

Pour Small Bowl into Large Bowl and mix
More milk may be needed for proper consistency
1 cup Blueberries
Folded

Fill baking cups to top

## Crumb Topping

Ingredients

| Cane Sugar | $1 / 2$ cup | 1 cup |
| :--- | :--- | :--- |
| AP Flour | $1 / 3$ cup | $2 / 3$ cup |
| Butter (Cubed) | $1 / 4$ cup | $1 / 2$ cup |
| Ground Cinnamon | $1 / 2$ Tbsp | 1 Tbsp |

## Medium Bowl

$1 / 2$ cup Sugar
$1 / 3$ cup Flour
¼ cup Butter
½ Tbsp Cinnamon
Mixed with fork

Sprinkle over muffins before baking

Bake muffins @ 400 ${ }^{\circ}$ for $\mathbf{2 0} \mathbf{- 2 5}$ minutes

