

Blueberry Muffins



Ingredients:

1 1/2 cups all-purpose flour
3/4 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 large egg
1/3 cup milk
2 teaspoons vanilla extract
1 cup frozen blueberries

Equipment:

Muffin tins
Large bowl
Medium bowl
Small bowl
Fork
Whisk
Measuring cup
Measuring spoons

Directions:

Preheat the oven to 400 degrees.

Use cooking spray on your muffin tins. Make sure to get the bottoms and sides!

In a large bowl add flour, sugar, baking soda and salt. Stir together with whisk.

In medium bowl, put egg, vegetable oil, milk and vanilla extract and mix.

Pour milk mixture into flour mixture and stir with a fork.

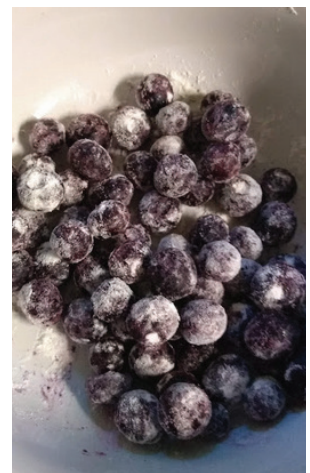
Measure frozen blueberries and then add a sprinkle of flour so each berry is covered.
(This will help the blueberries stay in the top and middle of the muffin and not sink to the bottom!)

Add blueberries to batter.

Scoop batter into muffin tins. Fill each tin about half full.

Bake for 15-20 minutes, or until muffins are golden brown. ENJOY!

Recipe from lifeshehas.com



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