

# Blueberry Muffins

Yield: 9 muffins

Prep Time: 0:15:00

Cook Time: 0:20:00

Total Time: 0:35:00

1. Preheat oven to 400°F. Line a standard muffin tin with 9 paper liners.
2. In a large bowl, sift together the flour, sugar, baking powder, and salt.
  - 180 g All-Purpose Flour
  - 150 g Granulated Sugar
  - 2 tsp Baking Powder
  - 1/2 tsp Table Salt
3. In a 2-cup measuring cup, combine the oil, egg, and vanilla extract. Whisk until thoroughly blended, then add enough milk to bring the total liquid volume to the 1-cup mark. Whisk again until well combined.
  - 1/3 cup Vegetable Oil
  - 1 each Eggs
  - 1 tsp Vanilla Extract
  - 1/3 cup Whole Milk
4. Make a well in the center of the dry ingredients. Pour in the wet ingredients and stir with a rubber spatula just until no dry flour remains. The batter will be very thick; do not overmix.
5. Gently fold the blueberries into the batter until evenly distributed.
  - 1 cup Fresh Blueberries
6. Divide the batter among the prepared muffin cups, filling each to the top. The cups will be very full.
7. Remove streusel from refrigerator and sprinkle about 1 tablespoon over each muffin.
8. Bake for 20 minutes, or until a toothpick inserted into the center comes out clean and tops are golden brown.
9. Let cool in pan for 5 minutes, then transfer to wire rack to cool completely.