



# EASY BLUEBERRY MUFFINS

MAKES: 12 MUFFINS

TOTAL TIME: 35-40 MIN

## INGREDIENTS

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar, plus 1 tablespoon for muffin tops
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/3 cup vegetable oil
- 1 large egg
- 1/3 – 1/2 cup milk
- 1 1/2 teaspoons vanilla extract
- 6 to 8 ounces fresh or frozen blueberries (about 1 cup frozen blueberries)

## DIRECTIONS

1. Preheat oven to 400° F
2. In a large bowl whisk flour, sugar, baking powder and salt.
3. In a measuring jug, add vegetable oil and egg, and then fill to the 1-cup line with milk. Add vanilla and whisk until combined.
4. Add milk mixture to the bowl with flour and sugar and use a fork to combine. Do not over mix! (mix will be quite thick).
5. Add blueberries and use a spatula or spoon to gently fold the blueberries into the muffin batter.
6. Divide the batter between the muffin cups, filling about half-way.
7. Sprinkle a little granulated sugar on top of each muffin.
8. Bake for 15-20 minutes or until a toothpick or skewer comes out clean.
9. Wait for them to cool and enjoy!

