

To Die For Blueberry Muffins

Ingredient:

1 1/2 cups all-purpose flour
3/4 cup white sugar
2 teaspoons baking powder
one egg
1/3 cup oil of vegetable
1/3 cup fresh milk
1/2 cup white sugar
1 cup fresh blueberries
1/3 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/4 cup butter, cube

Method Of Making:

- 1) Preheat oven to (200 degrees C) 400 degrees F. Grease muffin cups or line with muffin liners.
- 2) Mix 1 1/2 cups flour, 3/4 cup sugar, salt & baking powder. Place oil of vegetable into a one cup measuring cup; put in the egg & enough fresh milk to fill the cup. Mix this with flour combination. Fold in blueberries. Fill muffin cups accurate to the peak, & sprinkle with crumb topping mixture.
- 3) To create Crumb Topping: Combine together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter & 1 1/2 teaspoons cinnamon. Combine with fork & sprinkle over muffins before baking.
- 4) Bake approximately 25 min in the preheated oven, or until done.

Source : allrecipes.com