Blueberry Muffins

You Need:

- 1/4 cup + 1/2 cup flour
- 1/4 cup sugar
- pinch salt
- 1/4 tsp. + 1/2 tsp. baking powder
- 1/4 cup milk
- 1/4 cup oil
- one egg
- 1/2 cup blueberries
- 1/4 cup dry measuring cup
- 1/2 cup dry measuring cup
- 1 cup liquid measuring cup
- bowl
- strainer
- wooden spoon
- 6 cupcake liners
- 1/4 teaspoon
- 1/2 teaspoon
- metal spatula
- hand mixer
- hand or electric can opener
- muffin tin
- stove

1. Preheat oven to 375°. Line muffin tin with 6 cupcake wrappers.
2. Measure and add 1 egg, 1/4 cup milk, 1/4 cup oil, and 1/4 cup sugar into a bowl. With a handmixer, mix together on LOW setting.

3. Add 1/4 cup + 1/2 cup flour, 1/4 tsp. + 1/2 tsp. baking powder, and pinch of salt into a bowl. Stir with spoon until well blended.

4. Open can of blueberries with hand or electric can opener. Drain blueberries.
Measure 1/2 cup blueberries and put into bowl. Stir in lightly.

5.

Scoop 1/4 cup of batter into muffin tin filling each cup 1/2 full.

6.

Bake 20 minutes or until golden brown. Turn oven OFF. Remove muffin tin. Serve.
BLUEBERRY MUFFINS

You Need:

1/4 cup + 1/2 cup flour
1/4 cup milk
1/4 tsp. + 1/2 tsp. baking powder
1/4 cup sugar
1/2 tsp. cinnamon
pinch salt
1/2 cup blueberries
1 egg
1/4 cup oil
strainer

1 cup liquid measuring cup
1/2 teaspoon
1/4 teaspoon
bowl
handmixer
wooden spoon
metal spatula
6 cupcake wrappers
muffin tin
1/4 cup dry measuring cup
1/2 cup dry measuring cup
hand or electric can opener
stove

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2. Measure and add 1 egg, 1/4 cup milk, 1/4 cup oil, and 1/4 cup sugar into a bowl. With a handmixer, mix together on LOW setting.
3. Add 1/4 cup + 1/2 cup flour, 1/4 tsp. + 1/2 tsp. baking powder, and a pinch of salt into a bowl. Stir with spoon until well blended.
4. Open can of blueberries with hand or electric can opener. Drain blueberries. Measure 1/2 cup of blueberries and put into bowl. Stir in lightly.
5. Scoop 1/4 cup of batter into muffin tin filling each cup 1/2 full.
6. Bake 20 minutes or until golden brown. Turn oven OFF. Remove muffin tin. Serve.