

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



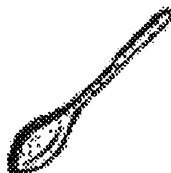
1 cup liquid
measuring cup



bowl



strainer



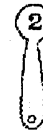
wooden spoon



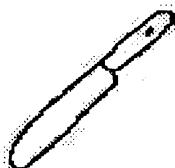
6 cupcake liners



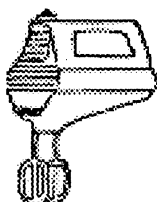
1/4
teaspoon



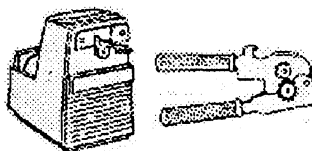
1/2
teaspoon



metal
spatula



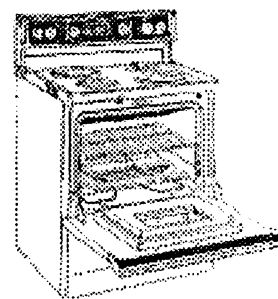
hand mixer



hand or electric can opener

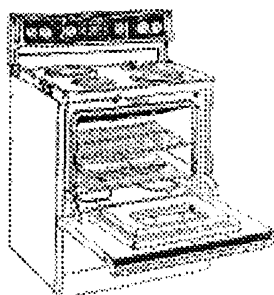


muffin tin



stove

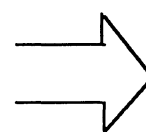
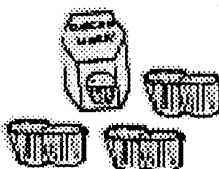
1.



375°

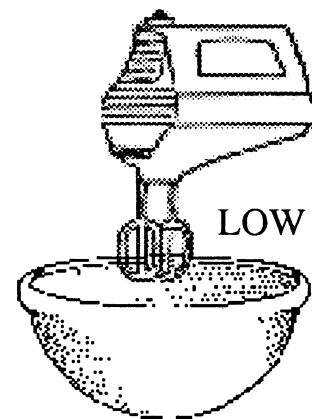
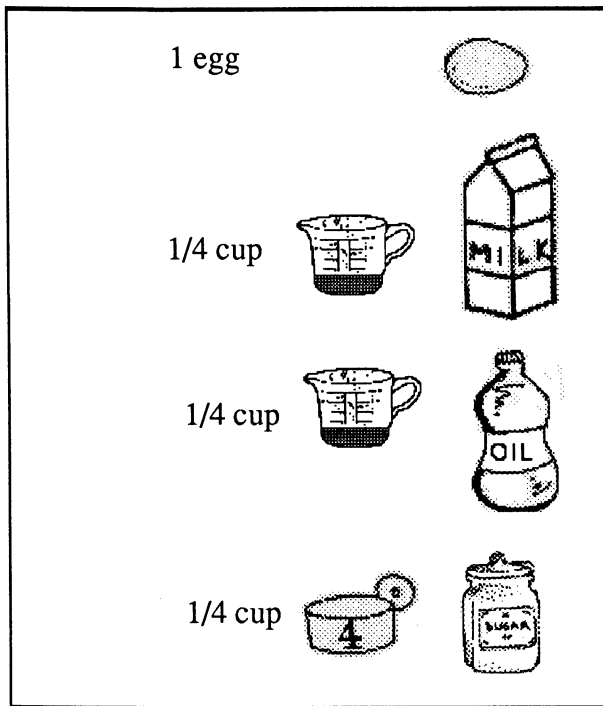


320



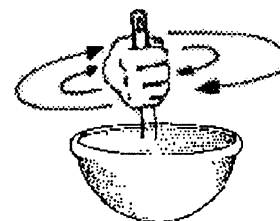
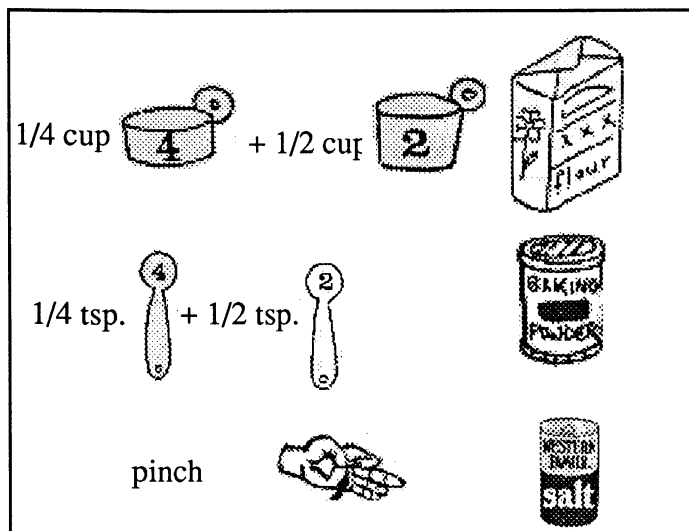
Preheat oven to 375°. Line muffin tin with 6 cupcake wrappers.

2.



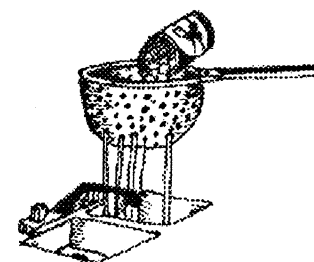
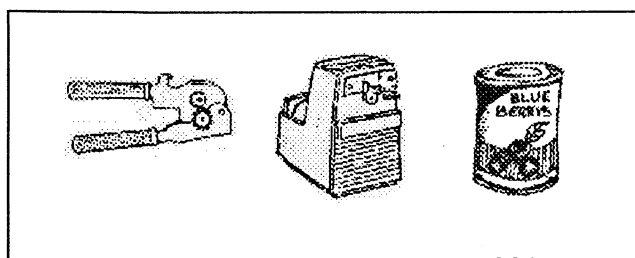
Measure and add 1 egg, 1/4 cup milk, 1/4 cup oil, and 1/4 cup sugar into a bowl. With a handmixer, mix together on LOW setting.

3.

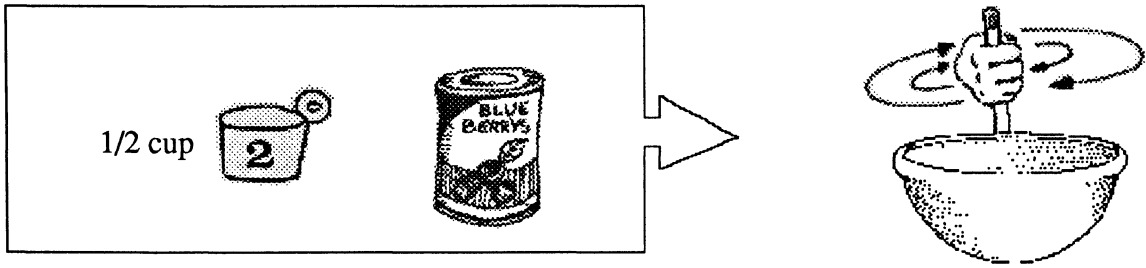


Add 1/4 cup + 1/2 cup flour, 1/4 tsp. + 1/2 tsp. baking powder, and pinch of salt into a bowl. Stir with spoon until well blended.

4.

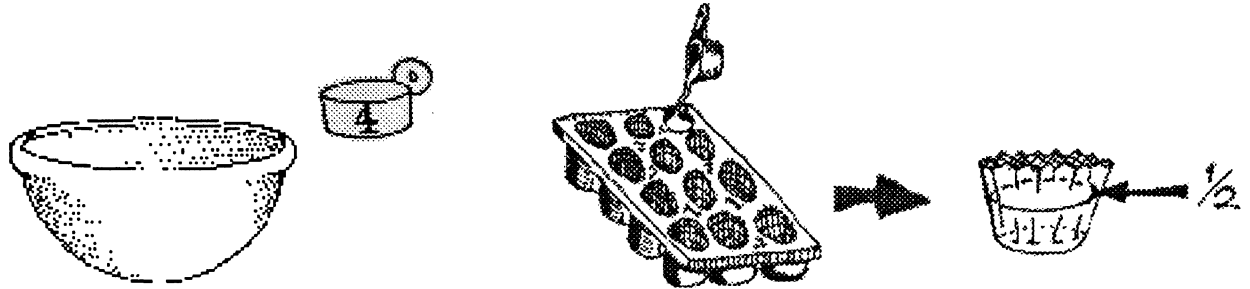


Open can of blueberries with hand or electric can opener. Drain blueberries.



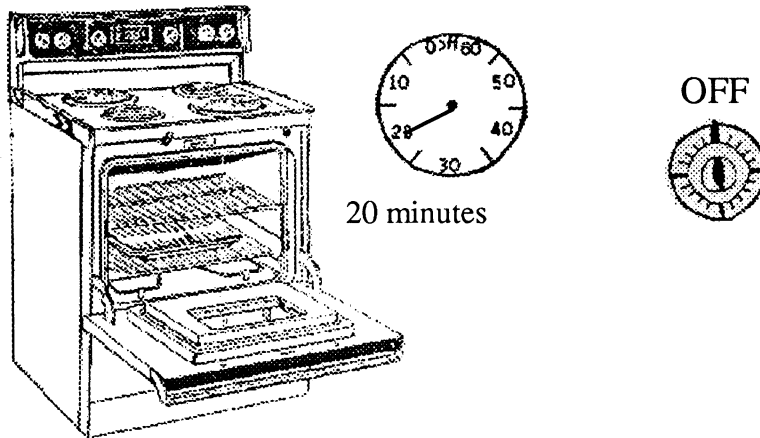
Measure 1/2 cup blueberries and put into bowl. Stir in lightly.

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