



Basic Muffins

Special Equipment:

Muffin tin with 12 large compartments

Ingredients:

2 cups flour
3 teaspoons baking powder
2 tablespoons sugar
1 egg
1½ cups milk
⅓ cup salad oil

Instructions:

Preheat the oven to 400°.

Put the flour, baking powder and sugar into a medium-size mixing bowl and stir lightly. Combine the egg, milk and salad oil in a separate bowl, add this to the flour mixture and stir only until all the flour is dampened—the batter does not have to be smooth.

Fill each greased muffin cup about $\frac{3}{4}$ full. Then put the pan into the hot oven and bake about 25 to 30 minutes, or until the muffins are lightly browned.

Blueberry Muffins

Use the basic muffin recipe, but increase the amount of sugar to $\frac{1}{2}$ cup and add 1 cup fresh or drained canned blueberries to the batter just before baking.

Cheese Muffins

Use the basic muffin recipe, but add 1 cup grated cheese to the flour mixture.

