Blueberry Muffins

4 large muffins

INGREDIENTS

¾ cup all-purpose flour

¼ cup and 2 tablespoons white sugar

¼ teaspoon salt

1 teaspoon baking powder

2 tablespoons and 2 teaspoons vegetable oil

½ egg

2 tablespoons and 2 teaspoons milk

½ cup berries

Crumb Topping

¼ cup white sugar

2 tablespoons and 2 teaspoons all-purpose flour

2 tablespoons butter, cubed

¾ teaspoon ground cinnamon

DIRECTIONS

1. Preheat oven to 400⁰F. Grease muffin cups or line with muffin liners.
2. Combine flour, sugar, salt and baking powder.
3. Place vegetable oil into a 1 cup measuring cup. Add the egg and enough milk to fill the cup. Mix this with flour mixture.
4. Fold in blueberries.
5. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

Crumb Topping

1. Mix together sugar, flour, butter and cinnamon. Mix with fork, and sprinkle over muffins before baking.
2. Bake for 20 to 25 minutes in the preheated oven, or until done.