

# Blueberry Muffins by Food Storage Moms

## Ingredients:

2 cups flour (I use bread flour)

1/2 cup sugar

1 tablespoon baking powder

1 teaspoon salt

1 egg, slightly beaten

3/4 cup milk

1/3 cup vegetable oil

1 cup fresh blueberries or thawed frozen blueberries

## Instructions:

Preheat the oven to 400 degrees. Grease a 12-muffin pan or use paper liners. Combine the dry ingredients. In a small mixing bowl, mix the egg, milk, and oil. Make a well in the flour mixture, pour in the egg mixture and blueberries. Stir until the flour mixture is moistened, the batter will be lumpy. Fill the muffin cups 2/3 full. Bake for 20-25 minutes or until golden brown.