

Instructions for How to Make Blueberry Muffins

Introduction

You'll learn how to make blueberry muffins using the following recipe.

Pan Preparation

1. Preheat the oven to 400 degrees.
2. Grease 8 sections of a 12-section muffin pan.

Note: If you prefer not to grease the section, you can instead line the pan with 8 muffin cups.

3. In the remaining 4 empty sections, add 1 tablespoon of water to each.

Hint: When there are empty cups, muffins tend to burn so this will prevent your muffins from burning.

Making the Batter

1. In a large mixing bowl, combine the following:
 - 1 ½ cup of flour
 - ¾ cup of white sugar
 - ½ tsp of salt
 - 2 tsp of baking powder
2. In a 2-cup measuring cup, add the following in this order:
 - ⅓ cup of vegetable oil
 - 1 egg

Note: Make sure to add the vegetable oil and egg to the measuring cup first so that you don't add too much milk.

- Enough milk to reach the 1 cup line
3. Pour and mix the wet ingredients into the large mixing bowl with your dry ingredients.
 4. Once mixed, carefully fold one cup of fresh blueberries into the batter in the large mixing bowl.

Note: A flexible, rubber spatula will help you fold the blueberries into the batter without breaking them.

5. Once the blueberries are evenly distributed in the batter, set aside the large mixing bowl.

Making the Crumb Topping

1. In a small bowl, add the following:
 - ¼ cup of butter that you have cut into small pieces
 - ½ a cup of white sugar
 - ⅓ cup of flour
 - 1 ½ tsp of cinnamon
2. Mix the ingredients from step 1 with a fork until they have a crumbly consistency.

- Once the mixture is crumbly, set aside the small mixing bowl.

Oven Preparation

- Use a spoon or ice cream scoop to spoon the batter in the large mixing bowl into the muffin pan one cup at a time to the top of each cup.
- When the batter is in each muffin cup, use a spoon to sprinkle the top of each muffin mix with the crumb topping.
- Place the muffin tray in the oven and bake for 20-25 minutes.
- Check the muffins by sticking a toothpick into the center:
 - If the toothpick comes out clean with no batter on it, then the muffins are done.
 - If the toothpick comes out with some batter on it, then the muffins need a little more time.
- If the muffins are done, take them out of the oven and let them cool slightly. You did it!
- While you wait for them to cool, make yourself a pot of tea so you can fully appreciate the delicious muffins you made.

Note: If you really want to indulge, add butter to your muffin and enjoy.

