



Amy's muffins

INGREDIENTS

2 cups all-purpose flour
3 teaspoons baking powder
½ teaspoon salt
¾ cup white sugar
1 large egg
1 cup milk
¼ cup vegetable oil

DIRECTIONS

- Preheat the oven to 400 degrees F (200 degrees C). Grease a 12-cup muffin tin or line cups with paper liners.
- Stir flour, baking powder, salt, and sugar together in a large bowl; make a well in the center.
- Beat egg with a fork in a small bowl or 2-cup measuring cup; whisk in milk and oil. Pour egg mixture all at once into flour mixture; mix quickly and lightly with a fork until just moistened. The batter will be lumpy. (Fold in additional ingredients if using; see variations below). Spoon batter into the prepared muffin cups, filling each ¾ full.
- Bake in the preheated oven until tops spring back when lightly pressed, about 25 minutes.

'I shall take the cream and the muffins,' added Amy, heroically giving up the article she most liked. (p.22)