

Blueberry Muffins

Ingredients

- 1 ½ cups all-purpose flour
- ¾ cups granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- ⅓ cup vegetable oil
- 1 large egg
- ⅓ cup milk, or more as needed
- 1 cup fresh blueberries
- 2 tablespoons almond extract (optional)
- 2 tablespoons poppyseeds (optional)
- ¼ cup sliced almonds, toasted (optional)

Instructions

1. Preheat oven to 400 °F.
2. Grease 8 muffin cups or line with paper liners.
3. Whisk flour, sugar, baking powder, salt, and poppyseeds (if using) in a large bowl.
4. Combine oil, egg, milk, and almond extract (if using) in a measuring cup.
5. Pour wet ingredients into dry ingredients and mix until just combined.
6. Fold in blueberries.
7. Spoon batter into prepared muffin cups, filling to the top.
8. Top with sliced almonds (if using).
9. Bake for 20 minutes.