

Blueberry Muffins Recipe

Procedure and Process Flow

Ingredients:

- 1 $\frac{5}{8}$ cup flour
- 1 $\frac{1}{4}$ cup white sugar
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons baking powder
- $\frac{1}{3}$ cup vegetable oil
- 1 egg
- $\frac{2}{3}$ cup milk
- $\frac{1}{4}$ cup butter
- 1 $\frac{1}{2}$ teaspoons cinnamon

Steps:

Note: the following steps correspond with the process flow diagram, which is at the bottom of this document. While the flow diagram will provide a solid overview of the process and how each step/ingredient is connected with one another, these steps will be crucial to refer to for details that must be followed while baking.

1. Preheat oven to 400 °F

2. Grease an 8-section muffin pan

- If you'd prefer, an alternative to this would be lining it with paper muffin cups
- If you have any empty spaces in your pan, add 1 tablespoon water to each empty space (prevents muffins from being cooked too fast)

* These two options are referenced in the flow diagram below with the "Using Muffin Cups?" orange diamond

3. In a large mixing bowl, add 1 $\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup white sugar, $\frac{1}{2}$ teaspoon salt, and 2 teaspoons baking powder.

4. In a measuring cup, add $\frac{1}{3}$ cup vegetable oil, 1 egg, and just enough milk to fill it to 1 cup. Stir and add into the mixing bowl - this will be the muffin batter.

* Steps 3 and 4 are where we create the muffin batter, which is referenced in the flow diagram below with the “Create the muffin batter” blue circle

5. Add 1 cup of blueberries into batter and mix.

6. Now we'll make the crumb topping. In a small bowl, add $\frac{1}{4}$ cup of butter cut into small pieces, $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup flour, and 1 $\frac{1}{2}$ teaspoons cinnamon. Mix.

* The crumb topping and subsequent ingredients going into making it are referenced in the “Create the crumb topping” blue circle in the flow chart.

7. Spoon muffin batter into muffin pan, filling to the top.

8. Sprinkle top of each muffin with crumb topping mix.

9. Bake in the oven for 20-25 minutes.

- Can see if they're done if muffins start to golden

10. Remove and let cool down. Add butter if you desire. Enjoy!

