

Muffins

Basic Recipe (makes 12 large or 24 miniature)

1 egg
1/2 c. milk
1/4 c. vegetable oil
1 1/2 c. sifted flour
1/2 c. sugar
2 t. baking powder
1/2 t. salt

Topping

1/4 c. sugar
1/2 t. Cinnamon
1/4 c. butter or margarine

Variations

1/3 c. drained canned blueberries or 1/3 c. miniature chocolate chips

Directions

1. Set ovens to bake 400 degrees and lightly grease muffin tins, or use muffin liners.
2. Measure (a) flour (after you have sifted it), (b) sugar,(c) baking powder, (d) salt; and blend together
3. BEAT eggs with a wire whisk until the yoke and white are well blended.
4. Add milk and vegetable oil to the egg. Mix well together.
5. Make a well in the center of the dry ingredients.
6. Add the liquid ingredients all at once in the well in the dry ingredients.
7. With a fork, STIR just enough to moisten the dry ingredients.
CAUTION: DO NOT OVER MIX. THE BATTER WILL LOOK LUMPY.
8. With a rubber scraper, gently FOLD IN blueberries or chocolate chips.
9. Fill each muffin cups 1/2 to 2/3 full. wipe off spills.

Place in oven. Set timer.

Bake 10-20 minutes, miniature muffins

Bake 20 -25 minutes, large muffins

Place two cooling racks on the table.

To make topping

1. Mix together sugar and cinnamon. Place in small custard cup.
2. Melt butter or margarine in a custard cup.
3. When muffins have cooled to touch, dip tops in butter and then in sugar& cinnamon mix.