

# To-Die-For Blueberry Muffins

## A How-to Guide for the Home Cook

**Overview:** The following document is intended to be a step-by-step guide that will walk the home cook through the process of how to bake Blueberry Muffins. This guide will follow the “To-Die-For” Blueberry Muffin recipe according to Allrecipes.com. A careful following of this guide should result in a crowd-pleasing batch of muffins.

**Equipment needed:** 12-section Muffin Tin, Large and Small Mixing Bowls, 1 Cup (c) Measuring Cup, Spoon, Rubber Spatula, Fork, Toothpicks, Paper Muffin Cups (optional)

**Ingredients needed:** All Purpose Flour, White Sugar, Salt, Baking Powder, Cinnamon, Vegetable Oil, Egg, Milk, Blueberries, Butter

### Instructions:

1. Preheat oven to 400 degrees.
2. Prepare a 12 section muffin tin by doing the following:
  - Grease 8 sections of the tin or line them with paper muffin cups
  - Add 1 tablespoon of water to the 4 empty spaces to help prevent the muffins from burning.
3. In a large mixing bowl combine the following:
  - 1 ½ cups of All Purpose flour
  - ¾ cup of white sugar
  - ½ teaspoon of salt
  - 2 teaspoons of baking powder
4. In a 1 cup measuring cup, add the following:
  - 1/3 cup of vegetable oil
  - 1 egg
  - Enough milk to fill the measuring cup
5. Stir the milk, oil, and egg mixture into the flour mixture being careful not to overmix.
6. Fold 1 cup fresh blueberries into batter using rubber spatula until evenly distributed, set aside while making crumb topping.

7. Prepare the crumb topping in a small bowl by combining the following:
  - ¼ cup of butter, chopped into small pieces
  - ½ cup of white sugar
  - 1/3 cup of All Purpose flour
  - 1 ½ teaspoons of Cinnamon
8. Mix crumb topping ingredients together with fork until crumbly.
9. Spoon the muffin batter into the eight lined or greased sections of the muffin tin.
10. Sprinkle crumb topping mix onto each of the eight sections of batter.
11. Bake in pre-heated oven for 20-25 minutes.
12. Check with toothpick to ensure that muffins are baked through (toothpick should come out clean).
13. If the toothpick comes out with batter on it, bake for two more minutes.
14. Repeat steps 12 and 13 until toothpick comes out clean.
15. Let muffins cool slightly and then enjoy.

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