

## Muffins

### BASIC RECIPE:

2 c. flour  
½ t. salt  
½ c. sugar  
2½ t. baking powder  
1 egg  
½ c. oil  
¾ c. milk

Preheat oven to 400°F. Put paper liners in muffin pan (or grease each muffin cup). Sift dry ingredients together in a large bowl.

In a separate bowl, beat egg. Then add oil and milk.

Make a "well" in the center of the dry ingredients. Pour liquids into the well. Stir with a wooden spoon only until everything is moistened.

Fill muffin cups about 2/3 full. Bake for 15-20 minutes or until lightly golden brown. Check for doneness by inserting a toothpick into the center of the largest muffin. If it comes out clean, they are done.

### BLUEBERRY MUFFINS:

Increase sugar to ¾ c. and add 1 t. vanilla. Add 1 c. blueberries when combining dry and liquid ingredients. (These take a little longer to cook.)

### CINNAMON STREUSEL:

Add 1 t. cinnamon and ½ t. nutmeg to dry ingredients. After filling muffin cups, add topping.

Topping recipe: ¼ c. brown sugar, ¼ c. flour, 2 T. butter. Mix with a pastry blender until crumbly. Sprinkle on top of each muffin.

### APPLE CINNAMON STREUSEL:

Add 1 peeled, chopped apple to Cinnamon Streusel recipe. Add apples when combining liquid and dry ingredients.

### BANANA:

Mash 2 bananas (soft, mushy ones are best) and add to recipe when combining dry and liquid ingredients. This makes a few more than a dozen.