

Basic Muffins Bakers & Chefs All Purpose Flour

Ingredients

- 1 egg
- 1/2 cup milk
- 1/4 cup vegetable oil
- 1 1/2 cups all purpose flour
- 1/4 cup brown sugar
- 1/4 cup sugar
- 2 tsp baking powder
- 1/2 tsp salt

Instructions

1. Blend egg, milk, and oil.
2. Combine dry ingredients and add to liquid mixture.
3. Stir just until smooth.
4. Fold in blueberries or other fruits.
5. Fill greased or lined muffin cups 2/3 full.
6. Bake at 385-400°F for 18-22 minutes.

BASIC MUFFINS BAKERS & CHEFS ALL PURPOSE FLOUR

SMALL BATCH:

1 egg
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ cup vegetable oil
 $1\frac{1}{2}$ cups all purpose flour
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup sugar
2 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt

Blend egg, milk and oil. Combine dry ingredients and add to liquid mixture. Stir just until smooth. Fold in blueberries or other fruits. Fill greased or lined muffin cups $\frac{2}{3}$ full. Bake at 385-400 degrees.