

Blueberry muffins



Ingredients:

2 cups all-purpose flour
1/2 cup granulated sugar
1 tablespoon baking powder
1/4 teaspoon kosher salt
2 large eggs
1/4 cup vegetable oil
4 tablespoons unsalted butter, melted and cooled slightly
3/4 cup whole milk
1 teaspoon vanilla extract
1-1 1/2 cups fresh blueberries
Sprinkle of extra granulated sugar (optional)

Instructions:

1. Preheat oven to 400°F. Line a 12-cup muffin pan with paper liners.
2. In a large bowl, whisk together flour, sugar, baking powder, and salt.
3. In a separate bowl, whisk together eggs, oil, butter, milk, and vanilla extract.
4. Add the wet ingredients to the dry ingredients and stir gently until just combined. Be careful not to overmix.
5. Gently fold in the blueberries.
6. Scoop batter into prepared muffin liners, filling them about 3/4 full.
7. Sprinkle with extra sugar, if desired.
8. Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean.
9. Let cool in the pan for a few minutes before transferring to a wire rack to cool completely.