

Muffins

(from Best Ever Muffins: allrecipes.com)

Ingredients:

Dry	Wet	Mix-Ins
<ul style="list-style-type: none">• 2 cups all-purpose flour• 3 teaspoons baking powder• 1/2 teaspoon salt• 3/4 cup white sugar	<ul style="list-style-type: none">• 1 egg• 1 cup milk• 1/4 cup vegetable oil	<ul style="list-style-type: none">• Chocolate chips• Cinnamon sugar• Fruit (blueberry/strawberry)

Heat Oven to 400°

Prepare a 12 muffin tin with cupcake liners. OR spray your pan generously with cooking spray.

Measure dry ingredients into a mixing bowl and stir.
Set to the side

Get another bowl.
Crack both eggs. Use a fork to beat the eggs.

Then add milk and oil to the eggs.
Set to the side

Go back to your dry ingredients.
Create a hole in the center of your bowl by pushing the flour to the sides as best you can.

Pour the wet ingredients into the dry ingredients.

Mix lightly with a fork. DO NOT BEAT WITH A MIXER. DO NOT OVER MIX. There will still be lumps in the batter.

This is the time to add your own mix-ins. You can make them all the same or a few of different flavors.

Put muffins in oven. Reduce oven temperature to 375°. Bake 20-30 minutes.

Trick: Stick a toothpick inside to see if muffin is done. If toothpick is clean when you take it out then muffins are done!!