

Blueberry Crumb Muffins

Ingredients

2 Cups Flour
1 Tb Baking Powder
½ Cup Sugar
1 Egg
1 Cup Milk
¼ Cup Oil
1 ½ Cup Blueberries

Crumb Topping

½ Cup Flour
1/3 Cup Brown Sugar
½ tsp Cinnamon
¼ Cup Butter

Preheat oven to 400 degrees. Sift all of the dry ingredients together. Combine the egg, milk and oil and add to the dry ingredients. Mix the ingredients until moistened. Fold in the blueberries. Fill prepared muffin cups about $\frac{3}{4}$ full. Make the crumb topping by mixing the dry ingredients first and then cutting in the butter. The topping should have a coarse texture. Sprinkle the topping over each muffin. Bake for 20 minutes.

Serve warm.

(Makes 12 muffins)