

# TO DIE FOR BLUEBERRY MUFFINS

These muffins are extra large and yummy with the sugary cinnamon crumb topping. I usually double the recipe and fill the muffin cups just to the top edge for a wonderful extra generously sized deli style muffin. Add extra blueberries too, if you want. Prep time: approx 15 minutes. Cook time approx 25 minutes. Ready in approx 40 minutes. Makes 8 large muffins.

1 1/2 cups all purpose flour	1/3 cup milk
3/4 cup white sugar	1 cup fresh blueberries
1/2 tsp salt	1/2 cup white sugar
2 tsp baking powder	1/3 cup all purpose flour
1/3 cup vegetable oil	1/4 cup butter, cubed
1 egg	1 1/2 tsp ground cinnamon

1. Preheat oven to 400 degrees. Grease muffin cups or line with muffin liners.
2. Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.
3. To make crumb topping; mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter and 1 1/2 tsp cinnamon. Mix with fork, and sprinkle over muffins before baking.
4. Bake for 20 to 25 min in the preheated oven or until done.