

Basic Fruit Muffins with Streusel Topping
A Bountiful Kitchen

1 1/2 cups flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 egg, beaten
1/3 cup milk
1 cup blueberries or other fruit (blackberries, strawberries, raspberries)

Topping:

1/2 cup sugar
1/3 cup flour
4 tablespoons butter
1 teaspoon cinnamon

Preheat oven to 400 degrees.

Grease muffin cups with cooking spray or line with paper liners.

Combine 1 1/2 cup flour, 3/4 cup sugar, salt and baking powder in a large bowl. Make a well in the center of the dry ingredients. Pour oil, beaten egg and milk into center of dry ingredients.

Mix with large spoon or fork just until wet and dry ingredients are incorporated. Fold in fruit.

Spoon batter into muffin cups. Fill to top of cup.

Make topping- cut butter into all dry topping ingredients. Spoon topping on top of unbaked batter.

Bake for 20-25 minutes on middle rack of oven until tops are golden and toothpick inserted in center comes out clean.