

# Blueberry Brunch Muffin

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2 cups all-purpose flour

½ cup sugar

3 tsps. baking powder

½ tps. Salt

⅓ cup sugar mixed with 1 tsp. cinnamon

1 egg, lightly beaten

⅓cup veg. oil

1 cup milk

1 cup fresh blueberries

Hull berries and gently rinse. Pat dry and set aside. In a large mixing bowl combine dry ingredients, then stir in berries. In a separate bowl beat together egg, oil and milk. Make a depression in the center of berry mixture and pour in liquid mixture all at once. Stir just to moisten ingredients. (do not overmix) spoon into 12 greased muffin cups and sprinkle each with a bit of sugar-cinnamon mixture. Bake in pre-heated 400°F oven 20-25 minutes.