Blueberry Muffins

Ingredients

1.5 cups all-purpose flour

1 cup blueberries

0.75 cup granulated sugar

0.5 teaspoon salt

2 teaspoons baking powder

0.3 cup vegetable oil

1 large egg

0.5 cup milk

1 teaspoon vanilla extract

Coarse sugar for sprinkling on top (optional)

1. Preheat oven to 200 degrees C (400 degrees F). Line a muffin tin with 8-10 paper liners or grease lightly.
2. In a medium bowl whisk together the flour, sugar, salt and baking powder.
3. In a separate bowl combine the vegetable oil, egg, milk and vanilla extract. Whisk until smooth.
4. Pour the wet ingredients into the dry ingredients and stir gently until just combined. Be careful not to overmix as this ban make the muffins dense.
5. Gently fold in the blueberries, ensuring they are evenly distributed.
6. Divide the batter evenly among the muffin cups, filling each about 3/4 full. If desired sprinkle a little coarse sugar on top for a crunching finish.
7. Bake for 18-22 minutes or until a tooth pick inserted into the centre comes out clean.
8. Allow the muffins to cool in the tin for a few minutes then transfer to a wire rack to finish cooling.
9. Serve warm with a hot or cold beverage.