



Recipe Purpose: This Blueberry Muffins Recipe describes how to make blueberry muffins from scratch as shown on Allrecipes.

Calories: 200 to 350 calories **Serving size:** 8 **Total Time:** 30 to 45 minutes

What you will need:

<u>Materials:</u>	<u>Ingredients:</u>
Cupcake sheet	Flour
Cupcake liners <i>(optional)</i>	White sugar
Olive Oil/Pam	Salt
Measuring cups	Baking soda
Measuring spoons	Vegetable Oil
2 Mixing Bowls	1 Egg
	Milk
	Blueberries
	Butter
	Cinnamon

Instructions:

1. Preheat oven to 400 degrees (400°F).
2. Prepare a muffin pan by greasing or using paper muffin cupcake liners.
 - *Most mixes make only eight muffins. Add 1 teaspoon of water to the bottom of any unused spaces of the pan, so the muffins cook evenly.*

Preparing the Muffin Batter:

Combine dry ingredients:

1. Measure 1½ cups of all-purpose flour into the large mixing bowl.
2. Add ¾ cup of white sugar.
3. Then add ½ teaspoon of salt.
4. After this step, add 2 teaspoons of baking powder.
5. Set this aside.

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Combine liquid ingredients:

1. Pour $\frac{1}{3}$ cup of vegetable oil into the measuring cup.
2. Crack an egg into the same measuring cup.
3. Add milk until the combined liquids equals 1 cup in total on the measuring cup.
4. Stir the liquids with a spoon until the liquid appears a solid yellow.
5. Set this aside.
3. Combine the measuring cup liquids into the dry ingredients in the large mixing bowl to create a batter.
4. Using a flexible rubber spatula, mix the batter gently before adding 1 cup of blueberries.
5. Set the blueberry muffin batter aside.

Create a crumb topping:

1. Cut up unmelted butter into small pieces. Make enough to fill a $\frac{1}{4}$ cup before adding into the small bowl.
2. Add half a cup of sugar into the small bowl.
3. Add $\frac{1}{3}$ cup of flour into the small bowl.
4. Add $\frac{1}{2}$ teaspoon of cinnamon into the small bowl.
5. Using a fork, mix the ingredients in the small bowl until they appear as brown chunks.
6. Set this aside.

Baking the Muffins:

1. Spoon your blueberry muffin batter from the large bowl into the muffin pan that was prepared earlier.
2. Fill the muffin pan or cups to the top.
3. Then sprinkle crumb topping on each muffin.
4. Bake the muffin pan in the oven for 20 to 25 minutes.
5. Let the muffins cool before eating.

Source:

Katarina Brewbaker (Feb. 2026)

Allrecipes. "How to Make To Die For Blueberry Muffins|Allrecipes.Com." *YouTube*, YouTube, www.youtube.com/watch?v=N6dHG1I24zI

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