FRESH FRUIT MUFFINS

Last Modified: 02/11/2015

PREP: 30 Min COOK: 25 To 40 Min OVEN: 400

FΕ	EASY
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MAKES 6 LARGE OR 12 REGULAR OR 24 MINI MUFFINS	

SINGLE 11/2 TIMES INGREDIENT PROCESS 11/2 Cups 2 1/4 Cups All Purpose Flour	BREADS			MAKES 6 LARGE OR 12 REGULAR OF	R 24 MINI MUFFINS		
3/4 Cup 1 1/4 Cup Granulated Sugar 1/2 Tsp 3/4 Tsp Kosher Salt 2 Tsp 3 Tsp Baking Powder 1/3 Cup 1/2 Cup Vegetable Oil 1/3 Cup 1/2 Cup Vegetable Oil 1/3 Cup 1/2 Cup Buttermilk 1/3 Cup 1/2 Cup Buttermilk 1 Cup 3 Cups Blueberries (Whole) Or Other Fresh Fruit (Chopped) CRUMB TOPPING 1/2 Cup Granulated Sugar 1/3 Cup All Purpose Flour 1/4 Cup Unsalted Butter Melted 1 1/2 Tsp Ground Saigon Cinnamon P PREPARATION While these ARE tasty even without Fresh Fruit, the ones containing larger chunks of Fruit do NOT lend themselves well to those Mini Muffins, use the 1 1/2 times ingredient amounts. 1) Medium Mixing Bowl. 3 Small Mixing Bowl. 3 Large Muffin Tin (6 Muffins). OR Regular Muffin Tin (12 Standard Muffins). OR Mini Muffin Tin (24 Muffins - NO LARGE FRUIT CHUNKS). 4/4 Wuffins - NO LARGE FRUIT CHUNKS). 4/4 Wuffins - NO LARGE FRUIT	SIN	GLE	1 1/2 TIMES	INGREDIENT	PROCESS		
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