

Blueberry Muffins with Crumb Topping

Ingredients

1 1/2 c flour (Muffin)
3/4 c sugar (Muffin)
1/2 t salt (Muffin)
2 t baking powder (Muffin)
1/3 c vegetable oil
1 ener-g egg replacer (Muffin)
1/3 c soy milk (Muffin)
1 c blueberries (Muffin)
1/4 c sugar (second component)
(Crumb Topping)
1/8 c flour (second component)
(Crumb Topping (over full))
2 T margarine (Crumb Topping)
3/4 t cinnamon (Crumb Topping)

Instructions

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Preheat the oven to 400 degrees F (200C). Grease
12 muffin cups.

Combine 1 1/2 cups flour, 3/4 cups sugar, salt,
and baking powder.

Make the Ener-G egg.

Pour the vegetable oil into a 1 cup measuring
cup, then add the egg and enough soymilk to fill
the measuring cup. Add to dry ingredients and mix
well.

Fold in blueberries, then place the batter into
the greased muffin tin.

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Crumb topping: Mix 1/4 cup sugar, 1/8 cup flour (overfill the 1/8 cup), margarine, and cinnamon until any large lumps are worked out. Sprinkle topping over muffin batter before baking.

Bake about 25 minutes, until the topping and the tops of the muffins are golden.

NOTE: Metric measurements represent conversions I did; the metric version of the recipe is untested.

Makes: 12 servings, Preparation time: 20 minutes, Cooking time: 25 minutes</p>