**Basic Muffins**

**Ingredients**

300mL flour

50mL sugar

12mL backing powder

1mL salt

175mL milk

3mL vanilla

½ egg (25mL)

65mL butter

\*oil/shortening for greasing pan

**Method**

1. Preheat oven to 400˚F and grease muffin pan.
2. Sift and measure in flour. Add sugar, baking powder and salt.
3. Melt butter in microwave for 30 seconds.
4. Beat egg in small bowl and divide.
5. Make a well in the center of the dry ingredients and pour in wet ingredients (egg, milk and melted butter).
6. Stir until dry mixture is just moistened (batter should be lumpy).
7. Using two spoons drop the batter into the muffin pan.
8. Bake for 20 to 25 minutes, or until golden brown and tops bounce back when lightly touched.

