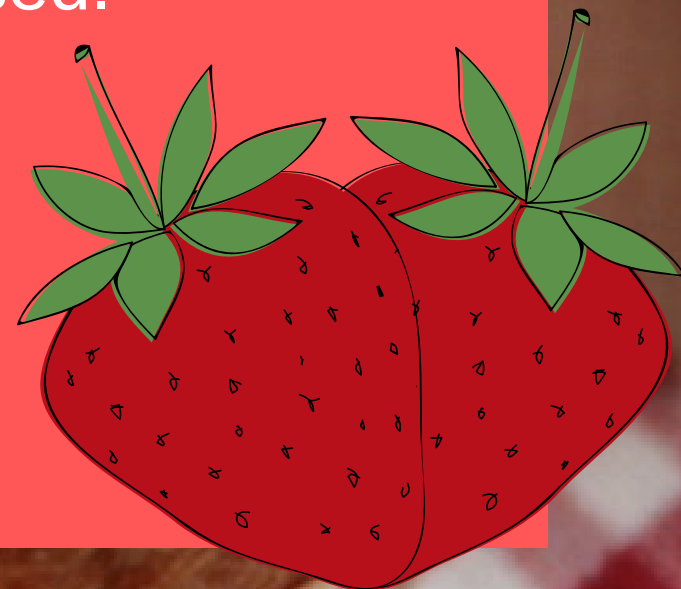


Strawberry Muffins

You will need:

- 1/4 c. vegetable oil
- 1/2 c. milk
- 1 egg
- 1 tsp. vanilla extract
- 1 3/4 c. all-purpose flour
- 1/2 tsp. salt
- 2 tsp. baking powder
- 1/2 c. sugar
- 1 c. chopped strawberries

*This recipe requires using a knife and oven. **BE CAREFUL.** Adult supervision is advised.



Strawberry Muffins

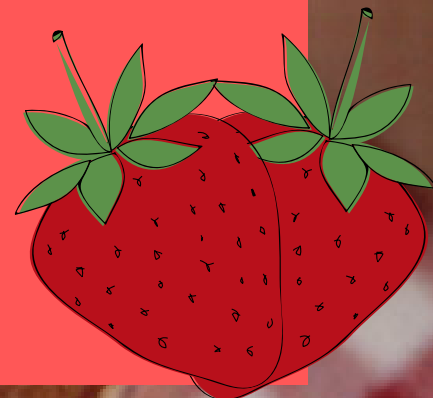
Preheat your oven to 375 degrees F and oil 6 muffin tins.

Wash your fresh strawberries and pat them dry with a towel.

Chop the berries into small pieces and then set aside.

In a small bowl combine oil, milk, egg, and vanilla extract. Beat lightly with a whisk. In a larger bowl combine flour, salt, baking powder, and sugar.

Pour the mixture from the small into the larger bowl. Mix this together with a spatula until the flour mixture is just moistened. **DO NOT OVERMIX!**



Strawberry Muffins

Next, fold in the chopped strawberries.

Pour the mixture into the oiled muffin tins about $\frac{3}{4}$ full. Do not fill to the top.

Bake the muffins for about 25 minutes or until the muffin tops bounce back when touched.

Remove the muffin tins from the oven and allow them to cool for 10 minutes before removing.

ENJOY!

