**Blueberry Muffins**

**3/4 cup all-purpose flour
1/3 cup rolled oats**

**1 tsp** **baking powder** **1/4 tsp baking soda
1/8 tsp** **salt**

**½ beaten egg(2Tbsp)**

**½ cup milk**

**1/4 cup brown sugar
2 tbsp** **vegetable oil** **1tsp vanilla**

**½ cup blueberries**

**Prepare Pan
Adjust oven rack to centre. Heat oven to 400°F (200°C).**

**Grease 6 muffin cups and set aside.**

**Make Batter
Pour flour, oats, baking powder, baking soda and salt into a medium bowl; whisk until blended.**

**Combine milk, sugar, oil and eggs into another small bowl; whisk until smooth.**

**Pour liquid mixture over dry ingredients. Sprinkle with blueberries.**

**With wooden spoon or rubber scraper, stir just until you can't see any flour.**

**Fill Muffin Cups
Spoon batter into prepared muffin cups, filling three-quarters full.**

**Bake Muffins
Bake muffins in oven until tops are golden and firm to the touch, about 15minutes.**

**Place rack on counter. Wearing oven mitts, transfer muffin tin to rack and let muffins cool.**