**Blueberry Muffins**

**3/4 cup [all-purpose flour](javascript:popup('/glossary/all_purpose_flour.php'))   
1/3 cup rolled oats**

**1 tsp** [**baking powder**](javascript:popup('/glossary/baking_powder.php')) **1/4 tsp [baking soda](javascript:popup('/glossary/baking_soda.php'))   
1/8 tsp** [**salt**](javascript:popup('/glossary/salt.php'))

**½ beaten egg(2Tbsp)**

**½ cup milk**

**1/4 cup brown sugar  
2 tbsp** [**vegetable oil**](javascript:popup('/glossary/vegetable_oil.php')) **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.**