



Strawberry Muffins



BI-LO

Bi-Lo
720 Main St
NORTH MYRTLE BEACH, SC
29582

Recipe By: Katie Mae

"Strawberry muffins that can be made with fresh or frozen strawberries. If using frozen berries, thaw slightly, then chop with a knife."

Ingredients

- | | |
|--------------------|------------------------------|
| 1/4 cup canola oil | 2 teaspoons baking powder |
| 1/2 cup milk | 1/2 cup white sugar |
| 1 egg | 1 3/4 cups all-purpose flour |
| 1/2 teaspoon salt | 1 cup chopped strawberries |

1 t. vanilla

Strawberries 1 Lb

\$10.00 for 3 item -

expires in 4 days

Directions

- 1 Preheat oven to 375 degrees F (190 degrees C) oil an 8 cup muffin tin, or use paper liners.
- 2 In a small bowl, combine oil, milk, and egg. Beat lightly. In a large bowl, mix flour, salt, baking powder and sugar. Toss in chopped strawberries and stir to coat with flour. Pour in milk mixture and stir together.
- 3 Fill muffin cups. Bake at 375 degrees F (190 degrees C) for 25 minutes, or until the tops bounce back from the touch. Cool 10 minutes and remove from pans.

*Baked
350° 15 min*

Topping

3/4 sugar

3/4 flour

1/4c cold butter

*Combine flour + sugar. Cut
in butter til crumbs. Sprinkle
over batter*

*add to muffins?
cinnamon - 1 t
1/4 c. brn sugar - less
than 1/4 c.*

made 5 doz. miniature