Baking Blueberry Muffins Standard Operating Procedure Copyright © 2022 Mike Lerner

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Purpose

Quickly and easily make blueberry muffins.

Procedure

- 1. Pre-heat oven to 400 degrees Fahrenheit.
- 2. Prepare muffin pan. Choose 1 of following options:
 - a. Grease 8 sections of a 12-cup muffin pan.
 - b. Put 8 paper muffin cups in a 12-cup muffin pan.
- 3. Fill each empty section with 1 tablespoon of water.

4. Add these ingredients to a large mixing bowl:

- a. $1\frac{1}{2}$ cups of all purpose flower.
- b. ³/₄ cup of white sugar.
- c. 1/2 teaspoon of salt.
- d. 2 teaspoons of baking powder.
- 5. Set aside large mixing bowl.

6. Add the following ingredients to a measuring cup:

- a. 1/3 cup of vegetable oil.
- b. 1 egg Discard shell.
- c. Enough milk to have the mixture fill 1 cup.
- 7. Lightly stir the contents of the measuring cup.

8. Add contents of measuring cup to large mixing bowl.

9. Lightly stir the contents of the mixing bowl until combined. Do not over stir.

10. Add 1 cup of fresh blueberries to large mixing bowl.

- a. Use rubber spatula to gently fold contents of mixing bowl.
- b. Make sure blueberries are evenly disbursed throughout batter.
- 11. Set mixing bowl aside.

12. Crumb Mixture Topping: Add the following ingredients to small mixing bowl:

- a. 1/4 cup of butter cut into small pieces and combined into paste-like consistency.
- b. $\frac{1}{2}$ cup sugar.
- c. 1/3 cup of flour.
- d. 1 ¹/₂ teaspoons of cinnamon.
- 13. Mix ingredients of small mixing bowl with fork until crumbly.
- 14. Spoon muffin batter into muffin pan.
 - a. Fill close to top. Leave space for crumb mixture in Step B below.
 - b. Sprinkle top of each muffin with the crumb mixture from small bowl.

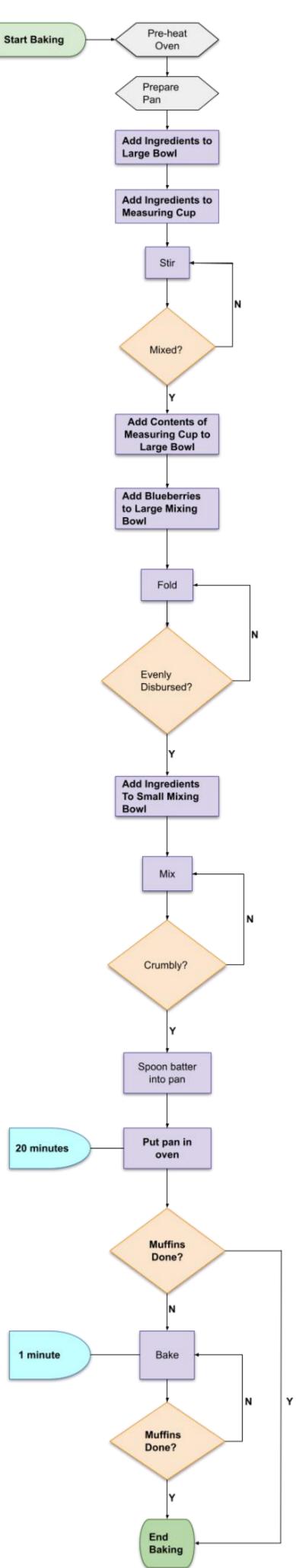
15. Put Muffin pan in pre-heated oven for 20 minutes.

16. Check if muffins are done:

- a. Pull out oven rack so you can easily access muffin pan.
- b. Stick toothpick into the center of each muffin.
- c. Pull out toothpick.
- d. If all toothpicks come out clean, then go to Step 17.
- e. If each toothpick doesn't come out clean:
 - i. Push oven rack back in oven
 - ii. Close oven.
- f. Bake 1 minute.
- g. Go to Step 16.
- 17. Muffins are done.

Citations

"How to Make To Die For Blueberry Muffins." *Youtube*, uploaded by AllRecipes.com, 14 November 2012, <u>https://www.youtube.com/watch?v=N6dHG1I24zI</u>.



Process Flow