**Sweet Muffins**

* **1 egg**
* **½ c. milk**
* **¼ c. oil**
* **1 ½ c flour**
* **½ c. sugar**
* **2 t. baking powder**
* **½ t. salt**

**Optional:**

**Strudel Topping: Cut in together and then sprinkle on top of batter.**

* + **1 T. Softened butter**
	+ **2 T. brown sugar**
	+ **2T. flour**
1. **Preheat oven to 400 degrees**
2. **Spray 8 muffin cups or line with paper wrappers**
3. **Blend flour, sugar, baking powder, and salt in a bowl. Make a well in the center of the bowl.**
4. **In a separate small bowl, beat egg, stir in milk and oil.**
5. **Pour egg mixture in the center of the dry ingredients and mix with fork just until flour is moistened. Batter should be lumpy!!!**
6. **Fill muffin cups 2/3 full.**
7. **Bake 18-20 minutes, or until golden brown.**
8. **Place on cooling rack on counter.**
9. **ENJOY!!!**