**Blueberry Muffins**

**Muffins**

¾ cup milk

¼ cup greek yogurt

1 egg

2 cups flour

½ cup sugar

2 tsp. baking powder

½ tsp. salt

1 cup blueberries

**Streusel topping**

¼ cup flour

¼ cup brown sugar

¼ tsp. cinnamon

2 tbsp. butter

Mix dry ingredients together. Cut-in butter with pastry blender until crumbly.

1. Preheat oven to 400 degrees. Grease 12 cup muffin tin.

2. Make streusel topping. Set aside.

3. Mix dry ingredients in bowl. Add all liquid ingredients and mix until moistened. Fold in blueberries.

4. Divide batter evenly among muffin tins. Sprinkle streusel topping on top. Bake for 20 minutes.

**Bran Muffins**

1 ¼ cups flour

½ cup sugar

1 tbsp. baking powder

¼ tsp salt

2 cups all bran cereal

1 ¼ cups milk

1 egg

¼ cup oil

1. Preheat oven to 400 degrees. Grease 12 cup muffin tin.

2. In bowl combine cereal and milk and let stand 5 minutes. Add egg and oil. Beat well. Add dry ingredients.

3. Divide evenly among muffin tin. Bake for 20 minutes.

**Chocolate Chip Muffins**

2 cups flour

½ cup sugar

3 tsp. baking powder

½ tsp salt

¾ cup milk

¼ cup greek yogurt

1 tsp. vanilla

1/3 cup oil

1 egg

¾ cup mini chocolate chips

Topping:

3 tbsp sugar

2 tbsp brown sugar

1. Heat oven to 400 degrees. Grease 12 cup muffin tin.

2. Combine all dry ingredients in bowl. Add liquid ingredients and mix until moistened. Fold in chocolate chips.

3. Combine topping ingredients. Pour batter into muffin cups and sprinkle with topping.

4. Bake for 20 minutes.

**Poppy Seed**

1 eggs

1 ¼ cups sugar

½ cup oil

½ cup + 2 T. milk

¾ tsp salt

3/4 tsp baking powder

¾ tsp poppy seeds

¾ tsp vanilla extract

¾ tsp almond extract

1 ½ cups flour

1. Preheat oven to 350 degrees. Grease 12 cup muffin tin.

2. Mix all liquid ingredients together. Add dry ingredients and mix until moistened. Divide batter among muffin tins, filling ¾ full.

3. Bake for 20 minutes.

**Buttermilk Biscuits**

2 cups flour

1 tbsp. sugar

2 tsp. baking powder

¼ tsp baking soda

½ cup shortening

¾ cup buttermilk (2 tbsp. vinegar and add milk to make ¾ cup)

1. Heat oven to 450 degrees

2. Mix flour, sugar, powder, and soda. Cut-in shortening with pastry blender until crumbly. Stir in buttermilk.

3. Place dough on lightly floured surface. Knead 5 times and then roll dough to ½ inch thick. Cut biscuit shapes.

4. Place on ungreased cookie sheet and bake 10-12 minutes or until golden brown.