

Strawberry Muffins

The black pepper is not a typo...be daring!



1 1/2 cup	Flour
3/4 cup	Sugar
2 tsp	Baking Powder
1/2 tsp	Salt
1/2 tsp	Cinnamon
1/4 tsp	Finely Ground Pepper (optional)
1/3 cup	Oil
1	Egg
1/3 - 1/2 cup	Milk
1 1/2 tsp	Vanilla
1 cup	Strawberries; diced
Topping	
1 tbsp	Sugar
1/4 tsp	Vanilla

Preheat oven to 400. Line muffin tins.

Mix all ingredients dry ingredients together in bowl.

In 1 cup liquid measuring cup; add oil and egg top up to the 1 cup line with milk, approximately 1/3-1/2 cup depending on the size of your egg. Add vanilla and carefully mix. Pour into dry ingredients and stir just until combined. Fold in Strawberries.

In small bowl combine second amount of sugar and vanilla together.

Divide the batter evenly between 12 muffin tins. Sprinkle with vanilla sugar.

Bake for 15-20 minutes or until tops are golden brown and toothpick comes out with crumbs and not wet batter. Transfer to wire rack and cool completely.

Enjoy the same day or store in freezer.