

Whole Wheat Muffins

15 mins

Cook Time:

20 mins

Total Time:

35 mins

Ingredients

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- ½ cup white sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup milk
- ⅓ cup vegetable oil
- 1 egg

Directions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease the bottoms only of 12 muffin cups or line them with baking cups.
2. In a medium bowl, combine all-purpose flour, whole wheat flour, sugar, baking powder, and salt; mix well.
3. In a small bowl, combine milk, oil, and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)
4. Fill muffin cups 2/3 full. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean.
5. Cool muffins 1 minute before removing from pan. Serve warm.