Blueberry Muffin

Canola oil 2 oz
Melted butter 2 oz
Sugar 6 oz
Eggs 3 oz
Milk 5 oz
Vanilla extract 1 tsp
Bread flour 9 oz
Baking powder 2 tsp
Salt 1/2 tsp
Blueberries 5 oz
Total 2 lb

Yield: 12 medium-sized muffins

Process
1. Sift the flour and baking powder. Add the salt and reserve.
2. Blend the oil, butter, and sugar.
3. Add the eggs, milk, and vanilla to the butter mixture.
4. Add the dry ingredients to the wet ingredients and mix in first speed to incorporation. Continue to mix on low speed 30 seconds to 1 minute. The extra mixing will promote a peaked muffin top.
5. Fold in the berries.
6. Scoop into greased or papered muffin pans of desired size.
7. Garnish with choice of pearl sugar, sliced almonds, streusel, or granulated sugar just before baking.
8. Bake at 325 °F (190 °C) in a convection oven for 18 minutes or until done.