[](http://www.bing.com/images/search?q=Strawberry+muffin&qs=n&form=QBIR&pq=strawberry+muffin&sc=8-17&sp=-1&sk=&adlt=strict#view=detail&id=3F9B5DE7D6A58A9209F52919D69A5A440AB0E97B&selectedIndex=7)**Strawberry Muffins**

### Ingredients list:

4 medium eggs, beaten   
3 cups of all-purpose flour  
2 ½ cups of fresh strawberries, rinsed, hulled and sliced  
2 cups of sugar  
1 ½ cups of chopped walnuts(optional)  
1 cup of vegetable oil  
1 tablespoon of cinnamon.  
1 teaspoon of baking soda  
1 teaspoon of salt

### Instructions:

1. Preheat oven to 400 degrees F. Grease a muffin tin and set aside.  
     
   2. In large bowl combine flour, sugar, cinnamon, baking soda, and salt.

3. In medium bowl whisk together eggs and vegetable oil. Add strawberries and combine.

4. Fold egg mixture into flour until just moistened, but still slightly lumpy. Fold in walnuts.

5. Full muffin tins about 2/3 of the way full. Bake for 15-20 minutes until slightly browned, and a toothpick inserted into the center of a muffin comes out clean.  
  
6. Allow to cool slightly before serving.