

BLUEBERRY MUFFINS

Ingredients

- 2 cups sifted flour
- 4 teaspoons baking powder
- $\frac{1}{2}$ cup melted butter (do not substitute margarine or shortening)
- 1 teaspoon salt
- 1 cup fresh frozen or canned blueberries (drained if using canned)
- 2 eggs
- $\frac{1}{4}$ cup sugar
- 1 cup milk

Instructions

Put paper muffin-cup liners in 12 to 14 muffin cups. Preheat oven to 400 degrees. Sift all dry ingredients together in a large bowl. Add the blueberries and mix until well-coated. [It is not necessary to completely thaw frozen blueberries.] Beat the eggs well in a small bowl. Add the melted butter and milk. Quickly stir the liquid mixture into the

dry mixture. Do not over mix, because the mixture will become tough. Fill muffin cups $\frac{3}{4}$ full and sprinkle with cinnamon-and-sugar topping. Bake in preheated oven 20 minutes or until brown.

Cinnamon and Sugar Topping

Ingredients

- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{2}$ cup sugar

Instructions

1. Mix ingredients together and use as directed.