

# 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
- $\frac{3}{4}$  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**

- $\frac{1}{8}$  tsp cinnamon
- $\frac{1}{2}$  cup sugar

### **Instructions**

1. Mix ingredients together and use as directed.