

BLUEBERRY MUFFINS

Ingredients

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

Instructions

1. Put paper muffin-cup liners in 12 to 14 muffin cups.
2. Preheat oven to 400 degrees.
3. Sift all dry ingredients together in a large bowl.
4. Add the blueberries and mix until well-coated. (It is not necessary to completely thaw frozen blueberries.)
5. Beat the eggs well in a small bowl.
6. Add the melted butter and milk.
7. Quickly stir the liquid mixture into the dry mixture.
8. Do not over mix, because the mixture will become tough.
9. Fill muffin cups $\frac{3}{4}$ full and sprinkle with cinnamon-and-sugar topping.
10. 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.