

BLUEBERRY MUFFINS

- 2 cups sifted flour**
- 4 teaspoons baking powder**
- $\frac{3}{4}$ cup sugar**
- 1 teaspoon salt**
- 1 cup fresh, frozen or canned blueberries (drained if canned)**
- 2 eggs**
- $\frac{1}{2}$ cup melted butter, (do not substitute margarine or shortening)**
- 1 cup milk**

Cinnamon-and-sugar topping, recipe follows

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 overmix, 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

$\frac{1}{8}$ teaspoon ground cinnamon

$\frac{1}{2}$ cup sugar

Mix ingredients together and use as directed.