

## BLUEBERRY BEST-EVER MUFFINS

1 3/4 cups sifted all-purpose flour  
1/4 cup sugar  
2 1/2 teaspoons baking powder  
3/4 teaspoon salt  
1 well-beaten egg  
3/4 cup milk  
1/3 cup salad oil or melted shortening



Sift dry ingredients into bowl; make well in center. Combine egg, milk, and oil. Add all at once to dry ingredients. Stir quickly just till dry ingredients are moistened.

Gently stir in 1 cup fresh, or thawed and well-drained frozen blueberries.

Fill greased muffin pans 2/3 full.

Bake at 400° for 20 to 25 minutes.

Makes 10. Blueberry Muffins: Prepare batter above.

*Note:* For crunchy, sparkly muffin tops, add a sprinkle of coarse sugar to the tops.

This recipe is from the Better Homes and Garden Cookbook, given to me in 1977 by my mother as a wedding shower present.

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