

BLUEBERRY MUFFINS -- recipes.txt

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BLUEBERRY MUFFINS

The Hay Day Cookbook by Stearns and Williams

1 egg, beaten  
¾ cup milk  
3 tablespoons melted butter  
1 ⅔ cups flour  
¼ cup sugar  
2 ½ teaspoons baking powder  
Pinch of salt  
1 cup fresh blueberries, washed, stemmed, and tossed with flour to coat

Preheat the oven to 400°F.

Combine egg, milk, and butter. In a large bowl, stir together the flour, sugar, baking powder, and salt. Add the egg mixture, stirring just until moistened. Gently fold in blueberries.

Fill buttered muffin pans two-thirds full and bake at 400°F for about 20 to 25 minutes, or until the tops are puffed and golden brown. Makes 12 muffins.