



BLUEBERRY MUFFINS

(Yield: 1-1/2 doz.)
(The favorite of all muffins!)

¼ cup butter or margarine

½ cup sugar

1 egg

2 cups sifted Heckers or Ceresota Unbleached Flour

1 cup fresh or frozen blueberries (thawed and well-drained)

4 tsp. baking powder

½ tsp. salt

¾ cup milk

Preheat oven to 400°

Grease muffin pans or line with paper baking cups (18 cups)

Cream butter or margarine and sugar. Add egg; beat well. Use 1/8 cup of the total flour to dredge the blueberries. Sift together remaining flour, baking powder and salt; add to creamed mixture alternately with milk. Blend lightly. Fold in berries. Fill prepared muffin cups 2/3 full; bake in preheated oven about 20 minutes or until done.

