

Blueberry Muffins

12 muffins

24 muffins

(or 72 mini)

1 $\frac{3}{4}$	cup all-purpose flour	3 $\frac{1}{2}$
$\frac{1}{4}$	cup sugar	$\frac{1}{2}$
2 $\frac{1}{2}$	teaspoons baking powder	5
$\frac{3}{4}$	teaspoons salt	1 $\frac{1}{2}$
1	well-beaten egg	2
$\frac{3}{4}$	cup milk	1 $\frac{1}{2}$
$\frac{1}{3}$	cup cooking oil	$\frac{2}{3}$
$\frac{3}{4}$	cup blueberries	1 $\frac{1}{2}$
2	Tablespoons sugar	4

Stir together thoroughly the first **4 ingredients**. Make a well in center. Combine **egg, milk, and oil**; add all at once to dry mixture. Stir just till moistened. Combine fresh or frozen **blueberries**, thawed and drained, and 2 (4) Tablespoons **sugar**. Fold into batter. Fill well-greased muffin pans or paper bake cup-lined muffin pans $\frac{2}{3}$ full. Bake at **400°** for **20 to 25 minutes**. While muffins are warm, dip tops in melted butter and then in sugar.