

Blueberry Muffins

From the kitchen of Deborah Stankevich at the Genesee Country Inn Bed and Breakfast

Ingredients

- 1 $\frac{3}{4}$ cups sifted flour
- $\frac{3}{4}$ teaspoon salt
- 2 $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ cup sugar
- 1 egg well beaten
- $\frac{3}{4}$ cup milk
- $\frac{1}{3}$ canola oil
- 1 cup whole blueberries



Directions

1. Sift all dry ingredients into a bowl. Make a well in the center. Combine egg, milk, and oil. Add all at once to dry ingredients. Stir quickly until dry ingredients are moistened.
2. Fold in blueberries. Spoon batter into a 9 x 5 greased loaf pan or makes 12 muffins. Bake at 400° for 30-40 minutes or until well done.

Makes 1 loaf.