

Blueberry Muffins

1 3/4C all-purpose flour
1/4C corn starch
1C sugar
2t baking powder
1/4t baking soda
1/2t cinnamon
1/4t salt

1 egg
1C buttermilk
1t vanilla
6T vegetable oil

3/4-1C wild blueberries

Whisk the dry ingredients together in a large bowl.

Add all the liquids at once and mix with a spoon. Mix just until everything is combined.

I use frozen blueberries. Thaw them and rinse. Then add them to the batter and mix. Put into 2-inch paper muffin cups.

Top with either cinnamon streusel topping or sprinkle with raw sugar crystals for a sweet crunchy topping. Use Streusel 1 from The Joy of Cooking or C&H Washed Raw Sugar.

Bake at 400 degrees for 17-20 minutes, depending on size.

Makes 12-16 muffins, depending on how big you want them.

Also, you can use 1C chocolate chips instead of blueberries. This is different, but also quite good.

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