

## **BLUEBERRY MUFFINS**

*The Cooks Next Door*

1 c. whole wheat flour  
3/4 c. all-purpose flour  
1/3 c. sugar  
2 tsp. baking powder  
1 tsp. cinnamon  
1/4 tsp. salt  
1 tsp. vanilla  
1 beaten egg  
3/4 c. milk  
1/4 c. canola oil  
1 c. blueberries, fresh or frozen

In a med. bowl combine flours, sugar, baking powder, cinnamon, and salt. Make a well in center of dry mixture; set aside. In another mixing bowl combine egg, milk, vanilla and oil. Add mixture all at once to the dry mixture – stir just until moistened. Fold in blueberries – do not overmix. Spoon batter into greased or lined muffin pan filling 2/3 full (I use an icecream scoop). Bake at 400 degrees F for 20 min. or until golden. Makes 10-12 muffins.