

# BLUEBERRY MUFFINS

## INGREDIENTS

1 3/4 CUP FLOUR  
1/2 TEASPOON KOSHER SALT  
1/2 CUP SUGAR  
2 TEASPOON BAKING POWDER  
1/4 CUP BUTTER  
2 EGGS  
1/4 CUP MILK  
1/2 CUP CHOPPED  
CRYSTALLIZED GINGER

## TEMP, TIME & SERVINGS

PRE-HEAT OVEN 400°  
BAKE FOR 30 MINUTES  
MAKES 12 MUFFINS

## HERE'S HOW

- 1 COMBINE FLOUR, SALT, SUGAR AND BAKING POWDER IN MEDIUM MIXING BOWL
- 2 MELT BUTTER, COMBINE WITH EGGS AND MILK
- 3 COMBINE WET AND DRY INGREDIENTS, STIR UNTIL JUST BLENDED
- 4 STIR IN GINGER AND BLUEBERRIES WITH A FEW STROKES
- 5 FILL MUFFIN CUPS 2/3 FULL
- 6 BAKE UNTIL A TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN

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MUSINGS ON FOOD AND COOKING  
FROM A VERMONT KITCHEN