



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

LEMON BLUEBERRY MUFFINS

1¾ cups all-purpose flour

1 tablespoon baking powder

¼ teaspoon salt

½ cup (1 stick) butter or margarine, softened

¾ cup granulated sugar

2 large eggs

½ cup milk

1 teaspoon finely grated lemon peel

½ teaspoon ground cinnamon

1 cup fresh or frozen (not thawed) blueberries

½ cup powdered sugar

1 tablespoon lemon juice

1. Preheat oven to 400 degrees. Line 16 to 18 muffin pan cups with paper liners; set aside.
2. In large bowl, stir together flour, baking powder, and salt. Set aside.
3. In medium mixer bowl, beat butter with granulated sugar until fluffy. Add eggs, milk, lemon peel, and cinnamon; mix well. Add to dry ingredients and stir until just moistened.
4. Gently fold in blueberries.
5. Spoon batter into prepared muffin cups, filling two-thirds full.
6. Bake in 400-degree oven for 20 to 25 minutes, or until wooden pick inserted in center comes out clean.
7. In small bowl, stir together powdered sugar and lemon juice until smooth. Drizzle over tops of warm muffins.
8. Let muffins cool in pans for 10 minutes; remove from pan and serve warm or cool to room temperature.

Makes 16-18 muffins.

