

## BLUEBERRY MUFFINS

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makes 12 muffins      *Scrumptious for Fourth of July brunches or to go with barbecued pork or grilled chicken!*

- Softened butter for greasing the muffin tin
- 2 cups unbleached all-purpose flour
- ¼ cup stoneground cornmeal
- ½ cup white granulated sugar
- ½ teaspoon salt
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 tablespoon grated orange rind
- ¼ cup melted butter
- ½ cup milk
- ½ cup orange juice
- 2 eggs
- 1 cup blueberries

Preheat oven to 400 degrees Fahrenheit and place oven rack in the center of the oven. Grease a 12- cup muffin tin very well with softened butter and set aside.

In a medium bowl, mix together the dry ingredients (flour through orange rind) and set aside. In another bowl, beat together the wet ingredients (butter – eggs). Pour the wet ingredients into the dry ingredients and mix until just barely combined. Do not over mix. Gently stir in the blueberries.

Using a greased ice cream scoop or large spoon, divide the batter among twelve greased muffin cups. Bake for 14-16 minutes or until the muffins are set, firm, and light golden in color. A toothpick inserted at the center should come out clean. Bang the bottom of the pan firmly on the counter to loosen the muffins and turn the pan upside down onto a cooling rack to remove them. Let sit at least two minutes before serving hot, warm, or at room temperature. Store leftovers in a well-sealed bag or storage container on the counter for up to 3 days or in the freezer for up to two weeks.

**Cook's Note:** *If you'd like your muffins more quickly first thing in the morning—or at night—mix the dry and wet ingredients separately the night before. Store the wet ingredients bowl in the fridge. Leave the dry ingredient mixture covered with plastic wrap or a plate and the greased muffin tin on the counter. Preheat the oven, stir together the two ingredient mixtures, add the berries, and you're on your way.*