



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Old Fashioned Blueberry Muffins**

Preheat oven 400°F

2 ½ cups all-purpose flour  
1 tablespoon baking powder  
½ teaspoon salt  
¼ teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
½ cup margarine, softened  
1 ¼ cups white sugar  
2 extra-large eggs  
2 teaspoons pure vanilla  
½ cup buttermilk  
3 cups blueberries

Sift flour, baking powder, salt, nutmeg and cinnamon together and set aside

Beat margarine and sugar together until light and fluffy

Add eggs, one at a time, beating until light

Add vanilla and beat well

Add flour mixture and buttermilk, alternatively by thirds – mix well

Fold in blueberries

Divide batter between 12 greased or paper lined muffin cups

Bake muffins for 10 minutes then reduce oven to 375°F

Check 15 minutes later – muffins should be golden and baked through.