

## CINNAMON BLUEBERRY MUFFINS (makes 12 muffins)

### Recipe from Dorothy Salkin

- $\frac{3}{4}$  stick (6 tbsp) unsalted butter, melted and cooled
- 1 large egg
- $1\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{2}$  cup whole milk
- $1\frac{1}{2}$  teaspoons baking powder
- 1 teaspoon cinnamon
- $1\frac{1}{2}$  cups fresh blueberries
- 1 cup packed light brown sugar

\* You need a muffin pan with 12 ( $\frac{1}{2}$  cup) muffin cups. Use foil or paper muffin liners.

1. Put your oven rack in middle position and preheat oven to 400°F.
2. Put liners in muffin cups.
3. Whisk together butter, brown sugar, milk, and egg in a bowl till well combined and set bowl aside.
4. In a large bowl whisk together flour, baking powder, and cinnamon.
5. Add the milk mixture to the large bowl of dry ingredients and stir till just combined. (DO NOT OVERMIX)
6. Gently fold in the blueberries.
7. Divide the batter among muffin cups and bake till muffins are golden brown and a cake tester inserted into the center of a muffin comes out clean.
8. Baking time should be 15 to 20 minutes.

\*This is a very simple recipe and easy to make. Be sure not to overmix. The muffins are really delicious!!!

Enjoy! Dorothy Salkin