

Blueberry Muffins

2- $\frac{1}{4}$ cups unsifted flour
 $\frac{3}{4}$ tsp baking soda
1 large egg, slightly beaten
 $\frac{1}{4}$ cup vegetable oil
 $\frac{1}{2}$ cup + $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ tsp salt
 $\frac{3}{4}$ cup butter/heavy cream
1- $\frac{1}{2}$ cups blueberries

Sift together flour, $\frac{1}{4}$ cup sugar, baking soda and salt into bowl.

Combine egg, butter/heavy cream and oil in small bowl; blend well. Add all at once to dry ingredients, stirring just enough to moisten. Combine blueberries and $\frac{1}{2}$ cup sugar; stir into batter.

Spoon batter into greased 2- $\frac{1}{2}$ inch muffin-pan cups, filling $\frac{2}{3}$ full.

Bake in 400 degrees °F oven 20 minutes or until golden brown. Serve hot with butter and homemade jelly or jam.

About 12 muffins.

