



BLUEBERRY MUFFINS

- 2 1/2 Cups Flour
- 2 Teaspoons Baking Powder
- 1 Teaspoon Baking Soda
- 1/4 Teaspoon Salt
- 1/2 Cup Brown Sugar
- 1 Cup Plain or Vanilla Yogurt
- 2 Eggs, Beaten
- 1/2 Cup Butter, Melted
- 1 1/3 Cups Fresh Blueberries

DIRECTIONS

1. Sift together flour, baking powder, baking soda, salt and sugar.
2. Add yogurt, eggs, and butter and mix until dry ingredients are moistened.
3. Fold in berries.
4. Divide batter among 12 buttered muffin cups.
5. Bake in a 400 degree oven for 20 to 25 minutes.