

Blueberry Tea Muffins

Source: Sandy Graff

Ingredients

- ½ c. butter
- 1 c. sugar
- 2 eggs
- 1¾ c. flour
- 1 tsp baking powder
- ¾ tsp baking soda
- ¼ tsp salt
- ¼ tsp nutmeg or cinnamon
- dash cloves
- ¾ c. buttermilk
- rind of an orange
- ¾ c. blueberries

Method

Cream butter and sugar together til light. Add eggs, one at a time, beating well after each addition.

Sift together flour, soda, baking powder, nutmeg, cloves and salt; add to creamed mix alternately with butter milk. Beat well. Fold in blueberries.

Fill paper-lined 2 inch muffin pans ¾ full. Bake in moderate oven (375) for 20 to 25 minutes.

Dip tops of muffins in melted butter and then in mixture of ½ c. sugar and grated orange peel.

Notes

Don't fill too high.

Make as coffee cake - bake about 35 - 40 minutes.