

Blueberry Corn Muffins

A Native American Recipe from

<http://nativechefs.com>

Ingredients:

2 cups all purpose flour
1 cup (blue) cornmeal
3/4 cups sugar
1 Tbl baking powder
1 tsp salt
1/2 tsp baking soda
1 cup buttermilk
1/3 cup vegetable oil
2 eggs (large)
1 tsp. vanilla
1 cup fresh or dried blueberries



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Directions:

Preheat oven to 375 degrees and grease and flour mini-muffin tins. In a large bowl stir first 6 (dry) ingredients together and set aside. In a medium bowl, whisk together the buttermilk, eggs, oil, and vanilla. Gently incorporate the wet mixture into the dry and stir until moistened. Fold in the blueberries and place batter into pans. Bake for 15 minutes, or until toothpick inserted comes out clean. Cool on rack for a few minutes, remove from pans and continue cooling. Makes approx. 40 mini muffins.