

Bailey's Mills Blueberry Muffins



OVEN 375 degrees F.

Grease a 12 - cup regular muffin tin

Bake 25 to 30 minutes. Cool 30 minutes before removing from pan.

<https://patriciaspatchwork.blogspot.com/2018/08/baileys-mills-bed-breakfast-reading-vt.html>

Ingredients

- ½ cup canola oil
- ⅔ cup sugar
- 2 large eggs
- 1 teaspoon vanilla
- ⅛ teaspoon lemon oil or 1 tablespoon lemon rind
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 2 cups blueberries (or 1 cup blueberries + 1 cup cranberries for a change)
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- ½ cup milk

Preparation

1. Preheat oven to 375 degrees F. Grease 12- regular muffin cups
2. In a medium bowl, beat oil and sugar until fluffy. Beat in eggs one at a time.
3. Add milk, vanilla, lemon oil, and blueberries.
4. Fold in flour, baking powder, and salt.
5. Scoop batter into muffin cups.
6. Bake 25 to 30 minutes, or until golden brown.

7. Let muffins cool at least 30 minutes in the pan before removing.
8. Serve warm. (They freeze well and can be heat up in microwave.)