

Blueberry Oatmeal Muffins

1 cup all-purpose flour

2 tsp. baking powder

½ tsp. salt

½ tsp. cinnamon

½ cup brown sugar

¾ cup rolled oats

1 egg

1 cup milk

¼ cup (½ stick) butter, melted

¾ cup blueberries, fresh or frozen

sugar or cinnamon sugar for sprinkling

Preheat the oven to 375°.

Whisk together the flour, baking powder, salt, and cinnamon. Add the brown sugar and rolled oats and mix well.

In a large bowl, beat together the egg, milk, and melted butter. Add the dry ingredients and stir just until blended. Do not overmix. Fold in the blueberries.

Fill muffin cups ⅔ full and sprinkle some sugar (or cinnamon sugar) on top of each muffin. Bake for 20 minutes or until done. Remove the muffins from the pan and cool on a wire rack.

From Georgia Varozza's
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