



## Blueberry Muffin with Cornmeal

### Ingredients

1 1/4 cups all-purpose flour  
3/4 cup Corn Meal  
1/4 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt (optional)  
1/4 teaspoon baking soda

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1 cup milk  
1/4 cup margarine or butter, melted  
1 egg, beaten  
1 teaspoon grated lemon peel

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1 cup fresh or frozen blueberries, partially thawed  
1 tablespoon sugar  
1/4 teaspoon cinnamon

### Directions

- Heat oven to 400°F. Grease bottoms only of 12 medium muffin cups or line with paper baking cups.
  - Combine flour, corn meal, sugar, baking powder, salt and baking soda. Add milk, margarine, egg and lemon peel: mix just until dry ingredients are moistened. Fold in blueberries.
  - Fill prepared muffin cups  $\frac{3}{4}$  full.
  - Combine sugar and cinnamon. Sprinkle over top of batter.
  - Bake 15 to 20 minutes or until golden brown. Serve warm.
  - Yield 13 muffins
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