Bill’s Blueberry Muffins

The generous use of nutmeg gives these muffins a special flavor.

Yield: Approximately 12

Ingredients

2 c flour
1 1/4 c sugar
2 tsp baking powder
2 tsp ground nutmeg
Pinch salt
2 eggs, beaten
1/2 c butter, melted
1/2 c buttermilk
1/2 tsp vanilla extract
1 4oz cup of applesauce
2 cups fresh or frozen blueberries

Directions

1. Combine flour, sugar, baking powder, nutmeg and salt.

2. Combine eggs, butter, buttermilk and vanilla, and applesauce.

3. Stir into dry ingredients until moistened.

4. Gently fold in blueberries.

5. Fill greased muffin tins.


7. Cool in pan 10 minutes before removing to cooling rack.