



# The 1828 Trail Inn

## **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.**
- 6. Bake at 375 degrees for 20-25 minutes.**
- 7. Cool in pan 10 minutes before removing to cooling rack.**