

# BLUEBERRY MUFFINS

YIELDS 12 MUFFINS Hester Hodde

In medium bowl, combine white flour, whole wheat flour, sugar, baking powder, and salt. In separate bowl, mix butter, milk, egg, and vanilla. Pour egg and butter mixture into dry ingredients. Mix.

Add 2 cups blueberries and pecans, optional.

Pour into greased muffin pan or muffin pan lined with muffin cups. Bake at 400° for 20 min.

## DEEDEE'S NOTES:

- Recipe can be prepared 2–3 days in advance and stored in the refrigerator. Warm prior to serving.
- Recipe is so easy, muffins can be whipped up the morning of your brunch.
- Freezes well.

## INGREDIENTS

1 cup white flour  
1 cup whole wheat flour  
1 cup sugar  
2 tsp baking powder  
½ tsp salt  
½ cup butter, melted  
½ cup milk  
1 egg  
1 tsp vanilla  
2 cups blueberries  
½ cup pecan pieces, optional



*Our good friend Hester is our son, Eddie's, godmother, and these blueberry muffins are now a Dalrymple family favorite – especially when cut in half and warmed in the toaster with a little butter!*