



# Blueberry or Cherry Muffins

Makes 12-14 muffins

This recipe was served at John's family restaurant—Boder's on the River—in Mequon, WI.

## Ingredients

Paper muffin cups

- 2 cups sifted flour
- 4 teaspoons baking powder
- $\frac{3}{4}$  cup sugar
- 1 teaspoon salt
- 1 cup frozen blueberries or thawed tart cherries
- 2 eggs
- $\frac{1}{2}$  cup melted butter
- 1 cup mild

Cinnamon and sugar topping

- $\frac{1}{8}$  teaspoon cinnamon
- $\frac{1}{2}$  cup sugar

## Directions

- Preheat oven to 400 degrees
- Place paper cups in ungreased muffin tins
- Sift dry ingredients together in a large bowl
- Add berries and mix until well coated
- In a small bowl, beat eggs, add melted butter and milk
- Quickly stir liquid mixture into dry mix. Do NOT overmix as overblending will cause a tough texture
- Fill muffin cups  $\frac{3}{4}$  full, and sprinkle lightly with cinnamon topping.
- Bake about 20 minutes until brown.