

Lemon-Blueberry Muffins

Ingredients:

2 c. all-purpose flour
1/3 c. sugar
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 c. fresh or frozen blueberries
2 eggs
1/3 c. vegetable oil
1 (8 oz.) container of lemon yogurt

Glaze:

3/4 c. powdered sugar
4 to 5 tsp. milk
1 T. lemon juice

Directions:

Line a muffin pan with paper liners or spray with nonstick cooking spray.

Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Gently stir in the blueberries but do not over-mix.

In a separate bowl, mix eggs, oil, and yogurt. Use a whisk for the best results. Add to flour mixture. Stir until just moistened. The batter will be lumpy.

Spoon the batter into the prepared muffin cups. Fill each cup about 3/4 full.

Bake at 400°F for 12 to 14 minutes or until the muffins are golden brown.

Prepare the glaze: Combine the powdered sugar and milk. Whisk in the lemon juice. Drizzle the glaze over the muffins while the muffins are still warm.