

## Blueberry Muffins

2C all-purpose flour  
1/4C corn starch  
1C sugar  
2t baking powder  
1/4t baking soda  
1 1/4t cinnamon  
1/2t nutmeg  
1/2t salt

1 egg  
1C buttermilk  
1t vanilla  
1/2C vegetable oil

1 1/2C wild blueberries

Whisk the dry ingredients together in a large bowl.

Add all the liquids at once and mix with a spoon. Mix just until everything is combined.

I use frozen wild blueberries. Thaw them and rinse. Be sure they are not frozen, or that will mess up the baking time.

Add the blueberries to the batter and mix. Put into 2-inch paper muffin cups.

Top with raw sugar crystals for a sweet crunchy topping.

Bake at 450 degrees for 14 minutes.

Makes 18 muffins.