



BLUEBERRY CHIP MUFFINS

INGREDIENTS

- 1 2/3 cups all-purpose flour
- 3/4 cup granulated sugar
- 1/2 tsp. salt
- 1 Tbsp. baking powder
- 1/3 cup canola oil
- 1 large egg
- 1 tsp. vanilla extract
- 1/3 cup plus 1 Tbsp. Half & Half
- 1 cup fresh blueberries
- 3/4 cup white chocolate chips

PREP TIME

15 minutes

BAKE TIME

23-25 minutes

Makes 12 muffins

- 1** Preheat oven to 350°F. Line a muffin pan with 12 paper liners; set aside.
- 2** In medium-size bowl, blend flour, sugar, salt, and baking powder.
- 3** In small bowl, mix the oil, egg, and vanilla extract, then mix in the Half & Half. Pour into the flour mixture and mix everything together until just combined.

INSTRUCTIONS

- 4** Fold in the blueberries and white chocolate chips, mixing into the batter.
- 5** Spoon batter into the prepared muffin cups. Bake at 350°F for 23 to 25 minutes, until toothpick inserted in center comes out clean.

NOTE: You can substitute milk or semi-sweet chocolate chips for the white chocolate chips.

mary & martha