

## Cindy's Deliriously Vanilla Blueberry Muffins

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1/3 cup sugar
- 1 egg, lightly beaten
- ¼ cup unsweetened orange juice (use apple or cranberry if you have those on hand!)
- 2 Tablespoon oil (I use avocado as it's healthful and tasteless)
- 1 Tablespoon vanilla
- 1 cup vanilla yogurt (or use plain yogurt and add another tablespoon of vanilla flavoring)
- 1 cup fresh or frozen blueberries

Preheat oven to 400° .

Combine all the dry ingredients in a large bowl.

Combine the egg, juice, oil, and vanilla in another bowl.

Combine the dry and wet ingredients until they are just moistened. Gently fold in the blueberries and spoon into muffin tins. If you aren't using liners, be sure to grease them. Fill to 2/3 full.

Sprinkle tops lightly with sugar (optional).

Bake at 400° for 18 minutes or until golden and till a toothpick comes out clean.

Cindy's notes: The recipe I follow says to cool on a wire rack. Ha! Who would be so silly as to let them cool?! Eat them while they're HOT!

And I add: With plenty of salted butter!