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## **Giant White Cornbread Blueberry Muffins**

*These muffins are a great way to use a small harvest of berries from your garden or that last cup of berries from a U-pick trip. The recipe will work equally well with red raspberries. Serve them with plenty of butter and local honey.*

1 cup New Rinkle Organic Pastry Flour  
¼ cup brown sugar  
4 teaspoons baking powder  
¾ teaspoon salt  
1 cup Bonneyville Mills white cornmeal  
2 eggs, lightly beaten  
1 cup whole Traders Point milk  
¼ cup butter, melted and cooled  
1 cup fresh blueberries

Preheat oven to 400 degrees F.

Sift flour with sugar, baking powder, and salt.

Add eggs, milk, and butter to dry ingredients.

Beat just till well combined, about a minute.

Stir in the cornmeal to combine.

Batter will be lumpy. (Do not over beat.)

Add the blueberries and gently fold them into the batter to evenly distribute them.

Generously butter a 6 cup giant muffin pan and place it on a baking sheet for stability.

Evenly distribute the muffin batter in the 6 cups.

Bake for 25 minutes.

Serve at room temperature.

Makes 6 giant muffins.

*Victoria Wessler*

