

THE 50 YARD LINE BLUEBERRY MUFFINS

**1 stick of butter
1 tablespoon Crisco oil
1 egg, beaten
1/2 cup blueberries and juice
1/2 cup buttermilk
2 1/2 cups flour
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon Butavan flavoring ***

Mix butter, oil, egg and buttermilk. Add dry ingredients. Add Butavan and blueberries and juice. You may drain the berries left after measuring 1/2 cup and dump just extra berries in dough. Bake 15 minutes at 400 degrees in mini muffin pans sprayed with Pam.



*** Butavan flavoring is available at
The 50 Yard Line Restaurant**