

Lemon Berry Muffins:

Ingredients:

- ~ 2 cups flour
- ~ 1 cup sugar
- ~ 3 teaspoons baking powder
- ~ 1/2 teaspoon salt
- ~ 1 cup half&half (or milk)
- ~ 1/2 cup of oil
- ~ 1 teaspoon lemon extract (or 1 1/2 teaspoons lemon juice)
- ~ 2 eggs
- ~ 1 cup fresh or frozen berries, without syrup (I used blueberries, but these are amazing with huckleberries or raspberries)
- ~ Powdered sugar for dusting (optional)

Directions:

Preheat your oven to 425 degrees Fahrenheit. Put baking paper in muffin tin or grease tin with oil. In a large bowl, combine the flour, sugar, b. powder, and salt. Make a well in the center of the mixture. Set aside. In a medium-sized bowl, whisk together the eggs, milk, oil, and lemon. Pour this mixture into the dry mixture. Stir until just combined. Fold one cup of berries into the batter. Fill the muffin tin 2/3 full with batter. Bake the muffins in a preheated oven for 18-23 minutes or until golden brown. Let cool for at least 5-10 minutes before dusting with powdered sugar and serving. This recipe makes about 2 dozen muffins. Enjoy!