

# Blueberry Muffins VIII

*Elizabeth Pisarczyk*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*1 1/2 cups sugar  
3 eggs, beaten  
1 stick margarine, melted  
1 1/2 teaspoons vanilla  
3 cups flour  
1 teaspoon salt  
3 teaspoons baking powder  
3/4 cup milk  
2 tablespoons vinegar  
1 1/2 cups blueberries*

Preheat the oven to 400 degrees.

In a bowl, mix the sugar, eggs, margarine and vanilla.

In a bowl, sift together the flour, salt and baking powder. Add the mixture to the sugar mixture. Slowly add the vinegar and milk. Fold in the blueberries.

Pour the batter into greased and floured (or paper cup filled) muffin cups, filling them half full.

Bake at 400 degrees for 30 to 35 minutes.

Remove from the oven. Sprinkle with sugar. Cool for 10 to 15 minutes.

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Per Serving (excluding unknown items): 3825 Calories; 116g Fat (27.2% calories from fat); 66g Protein; 634g Carbohydrate; 17g Dietary Fiber; 661mg Cholesterol; 4984mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 2 Fruit; 1/2 Non-Fat Milk; 20 1/2 Fat; 20 1/2 Other Carbohydrates.