

Pearls Crumb Muffins

Betty Koster

Silverdale Chamber Of Commerce Favorite Recipes - 1991

*1 cup sugar
2 cups flour
1/2 cup shortening
1/2 cup milk
2 eggs, slightly beaten
1 teaspoon baking soda
2 teaspoons baking powder
1 tablespoon vinegar*

Preheat the oven to 400 degrees.

In a medium bowl, place the sugar, flour and shortening. Blend as you would for pie dough. Set aside two tablespoons for topping.

In another bowl, mix together the milk, eggs, baking soda, baking powder and vinegar. Blend with the dry ingredients until barely mixed.

Fill paper-lined muffin tins to full. Top each with a little of the reserved topping.

Bake for 10 to 12 minutes. (You may add fresh or frozen blueberries or chopped, dried apricots for variations. The vinegar makes them especially tender and they peel easily out of their muffin cups.)

Per Serving (excluding unknown items): 2820 Calories; 119g Fat (37.7% calories from fat); 42g Protein; 400g Carbohydrate; 7g Dietary Fiber; 441mg Cholesterol; 2441mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 22 Fat; 13 1/2 Other Carbohydrates.