

## Charlie's Blueberry Muffins

Berret's Restaurant

3 ½ cups all-purpose flour  
1 cup sugar, plus some for sanding tops of muffins  
5 teaspoons baking powder  
Dash salt (1/8 teaspoon)  
2 eggs  
1 ½ cups milk  
¾ cup butter, melted

Mix dry ingredients. Mix milk, melted butter and eggs together and add to dry mixture, stirring only til barely mixed. Fold in 2 cups of fresh blueberries. Spray 12 muffin cups with pay spray and fill each ¾ full. Top each muffin with a sprinkling of granulated sugar. Bake at 360 for approximately 20-25 minutes or til muffin tests done with toothpick. Remove from oven and let cool in pan at least ten minutes before removing.