

# TheRecipeWorks - Blueberry And Pecan Muffins

## Blueberry And Pecan Muffins

Serves: 4-6

1 3/4 cups all purpose flour  
1/4 cup sugar  
1 1/2 tsp baking powder  
1/2 tsp salt  
3/4 cup milk  
1/3 cup cooking oil  
1 egg, well beaten  
1 tsp vanilla  
1 cup fresh or frozen blueberries thawed and drained  
1 cup chopped pecans  
1 tsp grated lemon peel  
1/2 tsp fresh grated nutmeg  
4 Tbsps sugar  
Dipping sugar  
Melted butter

Mix together by hand the flour, sugar, baking powder, and salt in large mixing bowl.

Combine the milk, vanilla, egg together and then add all at once to dry ingredient until moistened. Do not over mix.

Gently mix the 4 tablespoons sugar, drained berries, lemon peel and pecans together. Fold the berry mixture lightly into the batter.

Fill greased and dusted muffin pans half full. Bake for 20 minutes at 400 F or until done.

While muffins are still warm, dip the tops in melted butter, then in the sugar.