

## My Mom's Blueberry Muffins

By Elaine Corn; from "Now You're Cooking for Company"

Some 12 years ago, I wrote a story in the Louisville Courier-Journal about my mother's blueberry coffee cake, the batter for which can also be poured into muffin tins. A response disproportionate to the relative importance of a simple recipe came for years.

Muffins have two mixed components that join up at the end of the instructions. It's so easy I've never understood why it was necessary to invent muffin mix. You've got your own muffin mix right here under the heading Dry Mixture.

Makes 12

### Topping

- 1/2 stick butter (4 tablespoons)
- 1/3 cup flour
- 1/2 cup sugar
- 1/2 teaspoon cinnamon

### Dry Mixture

- 2 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2/3 cup sugar

### Wet Mixture

- 1/2 stick butter (4 tablespoons)
- 2/3 cup milk
- 1 egg

2 cups fresh or frozen blueberries

### DO THIS FIRST:

1. Unwrap the butter for the Topping and leave it on the counter to soften.
2. Line a 12-well muffin tin with paper baking cups. Preheat the oven to 400 degrees F.
3. Get out three mixing bowls.

### DO THIS SECOND:

1. To make the topping, put the butter, flour, sugar, and cinnamon in a big bowl. Rub them between your fingers and palms until you've made "crumbs," about the size of peas. This may take 2 to 3 minutes.

### DO THIS THIRD:

1. Measure all the ingredients for the Dry Mixture directly into a big bowl.

### DO THIS FOURTH:

1. Melt the 1/2 stick butter for the Wet Mixture (about 45 seconds on High, uncovered, in a microwave). Add the milk, then the egg. Stir a little, just to break up the egg.
2. Combine the wet and dry mixtures. Just stir gently with a fork.
3. Stir in the blueberries.

DO THIS FIFTH:

1. Pour the batter into the muffin cups.
2. Cover each with 2 tablespoons of topping. Bake 30 to 35 minutes.
3. While the muffins bake, line a bowl or bread basket with a cloth napkin or decent-looking (clean) towel.

WRAPPING IT UP:

1. When the muffins are done, take the muffin tin out of the oven. The topping should be browned and crunchy and the tops mounded. Use pot holders! Let the muffins cool in the tin for at least 5 minutes.
2. Upturn the tin. The muffins will fall out.