

Blueberry Maple Muffin Squares

Ingredients

Wet Ingredients

- 2 eggs
- 1 cup milk
- 1/2 cup melted butter
- 2 tsp maple flavoring

Dry Ingredients

- 2 cups unbleached flour
- 1/2 cup sugar
- 1 tsp baking powder
- 1/2 tsp salt

Fold In

- 2 cups frozen blueberries

Instructions

1. Mix together the eggs, milk, melted butter, and maple flavoring.
2. Sift together the flour, sugar, baking powder, and salt.
3. Combine the wet and dry ingredients, mixing briefly. Be careful not to overmix.
4. Fold in the frozen blueberries. If using fresh blueberries, it is still best to freeze them first to avoid juicing - this keeps you from having blue batter.
5. Grease a 9x9x2-inch square baking pan. Turn batter into pan.
6. Bake 35 minutes at 350 degrees.
7. Cut into 3-inch squares. Serve warm with dabs of butter and honey.

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1 cup milk

1/2 cup melted butter

2 teaspoons maple flavoring

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2 cups frozen blueberries

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