

WILD BLUEBERRY MUFFINS

A delicious and unique muffin recipe using wild blueberries.



- **Prep Time:** 15M
- **Total Time:** 55M
- **Servings:** 36
- **Oven Temp:**

Ingredients

- 1 box (16.9 oz) Betty Crocker™ Wild Blueberry Muffin & Quick Bread Mix
- 3/4 cup milk
- 1/4 cup vegetable oil
- 2 eggs

Instructions

1. Heat oven to 425°F. Place miniature paper baking cup in each of 36 mini-muffin cups, or grease bottoms only of muffin cups.
 2. Drain Blueberries (from muffin mix); rinse and set aside. In medium bowl, stir Muffin Mix, milk, oil and eggs just until blended (batter may be lumpy). Gently stir in blueberries. Spoon about 1 tablespoonful batter into each muffin cup so cups are about two-thirds full.
 3. Bake 11 to 14 minutes or until golden brown and tops spring back when lightly touched. Cool 3 to 4 minutes; remove from pan.
-

Recipe brought to you by Wyman's, General Mills, Betty Crocker