**Super Blueberry Lemon Muffins** *(12 large muffins)*

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| 500 mL flour  125 mL sugar  2 mL salt  Rind of 1 lemon  15 mL baking powder  250 mL milk (80 mL milk powder + water)  125 mL margarine, melted (=1 square)  1 egg  250 mL frozen blueberries | *Topping*  60 mL margarine, melted (=1/2 square)  60 mL sugar  10 mL lemon juice (from lemon) |

1. Preheat oven to 425 F. Spray muffin tin with cooking spray.
2. Wash lemon, grated with zest (set aside) and juice (set aside).
3. In a large bowl, combine flour, sugar, salt; lemon rind and baking powder with a fork.
4. Place 125 mL margarine in a liquid measuring cup. Cover and microwave for about 1 minutes or until almost melted. Remove and stir until fully melted.
5. Make milk. Using a dry measure, measure milk powder. Place into a liquid measuring cup. Add enough water to measure 250 mL. Stir to blend.
6. In a medium bowl, combine melted margarine, milk and egg. Stir well.
7. Make a well in the dry ingredients. Add all wet ingredients all at once. Stir with fork until just moistened.
8. Quickly, efficiently and gently fold blueberries into the batter.
9. Evenly divide batter into 12 muffin wells. Bake for 20 minutes or until golden brown (toothpick comes out clean; pulled away from sides of pan; bounces back when lightly touched). Let cool in pan for 10 minutes before removing.
10. While cooking, prepare topping. Melt margarine in liquid measure (as above). Place melted margarine and lemon juice in 1 custard cup. In a second custard cup, place sugar. When muffins are slightly cooled, dip muffin tops into margarine/lemon juice mixture then dip in sugar.