

**Lemon Blueberry Muffin Batter**  
**Directions**

**(Keep Frozen Until Ready to Prepare)**

**Requires:** 2 pinches of baking powder.

**To Defrost**

Return enclosed blueberry packet to freezer. Remove sugar packet. Defrost batter in refrig. approx. 3 hrs. **Note:** Batter may be kept in refrig. for up to 48 hours. **DO NOT REFREEZE.**

**To Bake**

**Preheat oven to 425. Bake at 350.**

Line metal muffin tin with muffin cups. Take batter from refrig. In container, stir, breakup any clumps, wait 2 minutes, stir again. Stir 2 pinches of baking powder into batter. Gently fold in frozen blueberries in four parts; working from the bottom to the top. Distribute batter evenly into cups, fill cup almost to brim. Sprinkle with enclosed sugar. **Reduce temp. to 350.** Bake immediately. On middle rack, bake **Reg. Muffins:** 23-28 min.; **Mini Muffins:** 14-18 min. (ovens will vary). Done when toothpick comes out clean. Using mitt, tilt pan to immediately remove muffins from tin. Cool completely on rack, store in covered container at room temperature.

**KEEP FROZEN**

**DO NOT EAT RAW BATTER**

Enjoy!