

Lemony Saskatoon Muffins

1 ½ cups all purpose flour
1 cup sugar
2 ½ tsp baking powder
¼ tsp salt
1 cup Saskatoon berries
1 egg
¼ cup vegetable oil
¾ cup milk

Topping:

1 tbsp lemon rind
2 tbsp sugar



Just a touch of lemon

Preheat oven to 425°.

Sift together into bowl – flour, sugar, baking powder & salt. Stir in saskatoons. In separate bowl, mix egg, oil and milk then add to dry ingredients. Mix only until well moistened. Spoon batter into greased or paper lined muffin tins to ¾ full. Top each muffin with some of the topping mixture.

Bake at 425° for 15 minutes or until lightly browned.

Makes 1 dozen medium muffins.



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