



HUCKLEBERRY MUFFINS

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| 4 tablespoons Crisco | 4 teaspoons baking powder | 4 tablespoons sugar |
| $\frac{1}{2}$ teaspoon salt | 1 egg | $\frac{3}{4}$ to 1 cup milk |
| 2 cups flour | $\frac{1}{2}$ cup huckleberries (or other small, firm fruit) | |

Blend Crisco, sugar and egg together in one operation. Mix and sift $1\frac{1}{2}$ cups flour, baking powder and salt and add alternately with the milk to the first mixture. Mix lightly. Don't try to smooth out the batter. Dredge berries with $\frac{1}{2}$ cup flour and stir in gently. Bake in Criscoed muffin pans in hot oven (400° F.) 25 to 30 minutes. This recipe makes 12 muffins.