

Wildly Blue Blueberry Muffin

2 $\frac{3}{4}$ cups white flour

$\frac{1}{2}$ cup wheat flour

5 teaspoons baking powder

$\frac{1}{2}$ teaspoon table salt

1 $\frac{2}{3}$ cups buttermilk

1 cup white sugar

$\frac{2}{3}$ cup canola oil

$\frac{1}{4}$ cup cracked eggs

1 teaspoon blueberry extract

$\frac{1}{2}$ lb blueberries

Pre-heat convection oven to 325°F.

Combine white flour, wheat flour, baking powder, and table salt in a 1 quart mixing bowl and thoroughly mix to combine. Set aside.

In a separate 2 quart mixing bowl, combine buttermilk, sugar, canola oil, eggs, and blueberry extract and thoroughly whisk until sugar is thoroughly dissolved.

Add dry mixture to wet mixture and thoroughly mix to combine.

Gently fold in blueberries.

Grease muffin pan with pan spray. Spoon muffin batter into muffin cups, filling each cup $\frac{3}{4}$ full. Bake for approximately 20 minutes or until batter is firm and springs to the touch. The muffin will be a light golden brown.