



Serve Fresh with Cream

TRU-BLU-BERRIES

Grower No. 30

Blueberry
Cooperative
Association
NEW LISBON,
N. J.

TRU-BLU-BERRY MUFFINS

2¼ cups flour — 4 level teaspoonfuls baking powder
⅓ cup granulated sugar — ½ teaspoonful salt
1 cup TRU-BLU-BERRIES — 1 beaten egg
1 cup milk — 4 tablespoonfuls melted butter
Mix and sift dry ingredients. Combine berries with
½ cup of mixture. Combine egg, milk and shorten-
ing to balance of mixture, beating enough to dampen
flour. Fold in berries. Bake in buttered muffin pans
at 425 degrees F. for 25 minutes. Makes 1½ dozen
muffins.

Also serve Tru-Blu-Berries with corn, wheat or rice flakes or shredded wheat.