

We're sorry, we can't offer you breakfast this time, but if you want to relive the experience, you can make your own blueberry muffins. Here's the recipe:*

Heat oven to 400 degrees F.

Ingredients

- 1 $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup plus 2 tablespoons sugar
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ cup fresh or frozen blueberries
- 1 beaten egg
- $\frac{3}{4}$ cup milk
- $\frac{1}{3}$ cup cooking oil

Instructions

In a large mixing bowl, stir together the flour, sugar, baking powder and salt. Stir in the blueberries. Make a well in the flour mixture.

In a separate bowl, stir together, egg, milk, and cooking oil. Add egg mixture all at once to flour mixture. Stir just until moistened; batter will be lumpy. Spoon into greased or paper cup lined muffins tins. Fill each about $\frac{2}{3}$ full.

Bake for 20 to 25 minutes until golden. Remove from baking tin, cool slightly, and enjoy!
Makes about 12 medium size muffins.

For an even more memorable experience, call someone on your traditional telephone, seek out your Facebook buddies, or start your own Zoom meeting, and have a chat while you enjoy your breakfast. Just remember to join Jamie Eldridge a bit before 9 am.

*Borrowed from *Better Homes and Gardens Bread Recipes*.