



Huckleberry Muffins

- 1 cup huckleberries
- 1/2 cup brown sugar
- 2 cups all-purpose flour
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 4 Tablespoons margarine, melted
- 1 teaspoon vanilla

Combine sugar and huckleberries. Stir in flour, baking powder, and salt.

In a separate bowl, beat together eggs, milk, vanilla, margarine, and syrup. Combine the two mixtures, using a fork to stir. Do not over mix.

Fill well-greased muffin tins, three-quarters full. Bake at 350 degrees F. for 20 to 25 minutes.

Yield: 12 muffins