



Whole Grain Herb de Provence Blueberry Tea Cake

2 cups white whole wheat flour
2 cups ground whole grain corn meal
1 tablespoon baking powder
1 cup whole milk
1/2 cup Greek yogurt
1/2 cup Herb de Provence extra virgin olive oil
fresh grated zest from one lemon
2 cups fresh or frozen blueberries

1 teaspoon salt
2 large eggs
1/2 cup honey

Preheat the oven to 400 degrees. Grease mini loaf pans. In a large bowl, mix together the dry ingredients. In a separate bowl mix the wet ingredients and lemon zest. In three separate additions, add the wet ingredients to the dry, scraping down the bowl. Gently fold in the berries. Fill the loaf pans half way with batter. Bake for 20-25 minutes until a tester inserted in to the middle comes out clean. Makes 18 standard size muffins or one dozen muffins and one large or two miniature loaf pans.