

Whole Grain Lemon Blueberry Tea Cake

2 cups whole wheat flour

1 tablespoon baking powder

1 cup whole milk

1/2 cup yogurt

1/2 cup lemon olive oil

2 cups ground corn meal

1 teaspoon salt

2 large eggs

1/2 cup honey

zest from one lemon

2 cups fresh or frozen blueberries

Preheat the oven to 400 degrees. Grease or line muffin cups or miniature 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 went ingredients to the dry, scraping down the bowl. Gently fold in the berries. Fill the muffin cups or loaf pans half way with batter. Bake in the center of oven 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.