# Blueberry Shredded Wheat Muffins (untested, online source)

1 1/2 c. flour
1/2 c. sugar
3 tsp. baking powder
1 1/4 tsp. salt
1 c. crushed shredded wheat
1 egg, slightly beaten
3/4 c. milk
1/3 c. vegetable oil
1/2 c. blueberries
1 tbsp. lemon juice

Sift together flour, sugar, baking powder, and salt. Stir in cereal. Add egg, milk, and oil. Stir just until dry ingredients are moistened. Fold in blueberries and lemon juice. Fill greased 2 1/2 x 1 1/2 inch muffin pans about 2/3 full. Bake at 400 degrees until done and browned, 18-20 minutes. Yields 12 muffins.