

## Blueberry Muffins

2 cups all-purpose flour  
2 teaspoons baking powder  
3/4 teaspoon salt  
1/2 cup (1 stick) light margarine, softened  
1 cup SLENDA® No Calorie Sweetener, Granular  
2 Tbsp. honey  
2 whole large eggs  
1 teaspoon vanilla  
1/2 cup skim milk  
1 cup blueberries, fresh or frozen

Preheat oven to 350°F. Line 10 muffin cups with paper liners. Sift together flour, baking powder, and salt, set aside. Beat together margarine, SLENDA® Granular, and honey with an electric mixer until light and fluffy. Add eggs one at a time beating well after each addition. Stir in vanilla. Alternately stir in flour mixture and milk, beginning and ending with flour mixture. Fold in berries.

Spoon batter into paper lined muffin cups, and bake until golden brown and a toothpick inserted comes out clean, about 25-30 minutes. Cool in pan 10 minutes on a wire rack. Remove from pan. Cool completely on wire rack. Makes 10 muffins.

Nutrition Information Per Muffin: 182 Calories; 4 gram Protein; 5 grams Fat; 28 grams Carbohydrate; 270 mg Sodium.