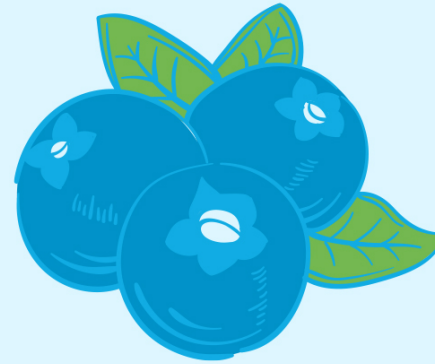


BLUEBERRY MUFFINS

- 2 cup all-purpose flour
- 3/4 cup packed brown sugar
- 2 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup of Plain Greek Yogurt
- 1 teaspoon vanilla
- 8 tablespoons of melted butter
- 2 large eggs
- 1 cup blueberries (can be frozen – just follow instructions for defrosting!)



Directions

Preheat oven to 400 F. Line and spray muffin pan. Combine all dry ingredients. Combine all liquids ingredients in a separate bowl. Add liquids to dries. Mix evenly. Bake 15- 30 min. or until golden brown.

GARDEN SALSA

- 3-4 medium tomatoes
- 1 medium onion
- 1 small hot pepper (optional, will make recipe much spicier!)
- 1 small lime (lime or lemon juice can be substituted – it will still taste good without!)
- 2 tablespoons cilantro
- 1 teaspoon of olive oil



Directions

Dice up tomatoes, onions and pepper and put into a bowl. Squeeze the lime into bowl and add the remaining ingredients. Mix well.

Tortilla chips

Enjoy with store bought chips or make your own. Slice up corn tortillas and bake them in the oven at 375 degrees. Bake 5-10 minutes or until crisp. Add seasoning of choice to make flavored tortillas.

PEACH CRISP



- ½ cup old fashioned oats
- ½ cup all-purpose flour
- 3 tablespoons packed brown sugar
- ½ teaspoon ground cinnamon
 - 1/8 teaspoon salt
- 2 tablespoons olive oil
- 1 tablespoon butter
 - ½ cup of sugar
- 2 tablespoons corn starch
- 1 tablespoon orange or lemon zest
- 2 cups of peaches (can be canned or frozen - just follow defrosting instructions!)

Directions

Preheat oven to 375 F. Spray 7x11 dish with non-stick spray.

Topping; In bowl, combine oats, flour, brown sugar, ¼ cinnamon, salt. Add oil and butter. Pinch to make crumble. Combine peaches, sugar, cornstarch, zest & remaining cinnamon. MIX!

Transfer to baking dish. Sprinkle topping over fruit. Bake 55-60 min. until filling is bubbly & topping is golden.