

Blueberry Breakfast Tops



Ratings (272)

POINTSPLUS® Value: 4

Servings: 12

Preparation Time: 12 min

Cooking Time: 15 min

A cross between a muffin top and a scone. They're great toasted or fresh out of the oven. Use blue cornmeal for a violet-hued treat.

Ingredients

2 spray(s) cooking spray

1 1/4 cup(s) fresh blueberries, or frozen and thawed

2 Tbsp sugar

1 1/4 cup(s) all-purpose flour

3/4 cup(s) uncooked cornmeal

1 Tbsp baking powder

1/4 tsp baking soda

1/4 tsp table salt

1 cup(s) buttermilk

1/3 cup(s) honey

3 Tbsp unsalted butter, melted

1 large egg(s), beaten

Instructions

Preheat oven to 400°F. Coat a large baking sheet with cooking spray.

In a medium bowl, toss blueberries with sugar; set aside.

In a large bowl, whisk together flour, cornmeal, baking powder, baking soda and salt.

In a small bowl, whisk together buttermilk, honey, butter and egg. Pour wet ingredients into flour mixture and beat thoroughly to combine; fold in berries.

Place twelve 1/4 cup scoops of batter on prepared baking sheet about 2-inches apart. Bake until tops just start to turn golden, about 12 to 15 minutes. Yields 1 per serving.

Notes

Also great made with blackberries or raspberries, or a combination of berries.

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