



BLUEBERRY MUFFINS

Makes 12 muffins

INGREDIENTS

1/2 cup softened butter
1 1/4 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup milk
2 cups blueberries, washed, drained and picked over
3 teaspoons sugar

INSTRUCTIONS

Preheat the oven to 375° F.

Cream the butter and 1 1/4 cups sugar until light.

Add the eggs, one at a time, beating well after each addition. Add vanilla.

Sift together the flour, salt and baking powder, and add to the creamed mixture alternately with the milk.

Crush 1/2 cup blueberries with a fork, and mix into the batter. Fold in the remaining whole berries.

Line a 12 cup standard muffin tin with cupcake liners, and fill with batter. Sprinkle the 3 teaspoons sugar over the tops of the muffins, and bake for about 30 to 35 minutes.

Remove muffins from tin and cool at least 30 minutes. Store, uncovered, or the muffins will be too moist the second day, if they last that long.