



Jordan Marsh Blueberry Muffins

ingredients

- ½ cup butter, softened
- 1¼ cup sugar
- 2 large eggs
- 2 tsp. pure vanilla extract
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. salt
- ½ cup milk
- 2 cups blueberries
- 1 Tbsp. sugar, for sprinkling on top

directions

- Grease & flour a 12 cup muffin pan.
- Cream together butter, eggs, sugar and salt for 3 minutes.
- Add baking powder and eggs, mix well.
- Add flour, milk and vanilla, ix well again.
- Gently fold in blueberries.
- Fill cups to the top, sprinkle sugar on each muffin.
- Bake at 450° for 5 minutes and drop temperature to 375°.
- Bake 25-30 minutes more and watch closely at this point.
- Check by inserting a knife in the center of one muffin. When it comes out clean the muffins are ready.
- Let cool for at least 10 minutes in the muffin tin before turning out onto a wire rack.