

Double Blueberry Muffins



This is a simple recipe, made in one bowl that uses double the blueberries that most other recipes call for

Makes 12

1/2c butter, room temperature

1t vanilla extract

3c blueberries, fresh

1c sugar

2t baking powder

2c all~purpose flour

2 eggs

1/4t salt

1/2c milk

3T lemon zest

Preheat oven to 375. Line muffin tin with paper liners.

In a large bowl, cream butter until smooth. Add sugar and mix well. Add eggs, vanilla, baking powder, lemon zest and salt and mix well.

In shallow bowl, mash 3/4c blueberries with the back of a fork. Add to the batter and mix. With the mixer running at low speed, add 1/2 of the flour, 1/2 of the milk and mix. Repeat with remaining flour and milk. Fold in remaining whole blueberries by hand and mix well.

Fill muffin cups 3/4 full. Bake 25~30 minutes or until golden brown. Let muffins cool in pan at least 30 minutes before removing.

Prepare Ahead Tip

These muffins will keep well, covered, for 3~4 days.

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