

BLUEBERRY MUFFINS

Ingredients:

- 2 cups King Arthur or Heckers Flour
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 6 TBL unsalted butter, softened
- 2 eggs, room temperature
- 3/4 cup buttermilk, room temperature
- 2 cups blueberries

Topping (optional) Combine the following:

- 1/2 tsp cinnamon
- 4 tsp sugar
- 1/4 cup ground walnuts

Or, sprinkle top with Hawaiian Coarse sugar, available at Hammertown. We prefer this.

Directions:

1. Preheat oven to 400 degrees. Spray twelve 3-inch muffin tins with non-stick cooking spray.
2. In a large bowl, combine flour, baking powder and salt; set aside. In a medium bowl, cream the butter with the granulated and brown sugars until smooth. Beat in the eggs, then add the buttermilk until blended.
3. Make a well in the bowl with the dry ingredients. Pour the wet mixture into the well of dry ingredients, and stir until moistened. Be careful not to overmix. Gently fold in the blueberries.
4. Divide the batter among the muffin tins. Add topping, although this is optional, and bake 20 to 25 minutes.