

Blueberry Muffins

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Ingredients

1/2 cup butter
1 1/4 cups white sugar
2 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk
2 1/2 cups fresh blueberries
1/4 cup white sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour muffin pans or use paper liners.

In a large bowl, cream butter and 1 1/4 cup sugar until light and fluffy. Add eggs one at a time and mix in.

Mix flour, baking powder and salt. Add flour mixture, alternating with milk. Mash 1/2 cup berries and stir into batter. Fold in remaining berries.

Fill muffin cups and sprinkle with the remaining 1/4 cup of sugar. Bake at 375 degrees F (190 degrees C) for 30 minutes. Remove from oven and wait 20 minutes to remove from pans.