

Blueberry Muffins

Kevan Smith

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Yield: 15 muffins

1/2 cup butter, softened
1 cup sugar
2 eggs
2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
1/2 cup milk
2 cups blueberries
2 teaspoons sugar (for topping)

Preheat the oven to 375 degrees.

In a bowl, cream the butter and sugar. Add the egg and beat well.

In a bowl, mix the flour and baking powder. Add the flour mixture to the butter mixture alternately with the milk and vanilla.

Gently stir in the blueberries.

Spread the batter evenly among the greased cups in a muffin tin. Sprinkle the sugar on top of the muffins. before baking.

Bake for 20 minutes.

Per Serving (excluding unknown items): 2900 Calories; 110g Fat (33.6% calories from fat); 45g Protein; 441g Carbohydrate; 15g Dietary Fiber; 689mg Cholesterol; 2136mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Fruit; 1/2 Non-Fat Milk; 20 Fat; 13 1/2 Other Carbohydrates.