

Jordan Marsh's Blueberry Muffins

Makes 12 to 16

½ cup (1 stick) butter, room temp
1-¼ cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups flour
½ teaspoon salt
2 teaspoons baking powder
½ cup milk
2 cups blueberries, washed, drained
and picked over
1 tablespoon sugar



Preheat oven to 375 degrees.

In a mixing bowl, cream butter and the 1-¼ cups sugar until light. Add eggs, one at a time, beating well after each addition. Add vanilla.

Sift together the flour, salt and baking powder and add to creamed mixture alternately with the milk.

Crush ½ cup blueberries with a fork and mix into batter. Fold in remaining whole berries.

Line a 12-cup standard muffin pan with cupcake liners and fill with batter. (Depending on size of muffin cups, you may get up to four more.)

Sprinkle the 1 tablespoon sugar over tops of muffins and bake in preheated oven about 30 to 35 minutes.

Remove muffins from pan and cool at least 30 minutes.

Store, uncovered, or muffins will be too moist the second day, if they last that long.