

FARM STAND BUTTERY BLUEBERRY MUFFIN

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12 muffins

3 cups all-purpose flour
4 ½ teaspoons baking powder
½ teaspoon baking soda
1 ¼ cups granulated sugar
½ teaspoon salt
1 cup butter
1 ¼ cups milk
2 eggs, lightly beaten
2 cups fresh or frozen blueberries

Directions:

- Preheat oven to 400 degrees F
- Grease twelve medium sized muffin cups
- In a large bowl, stir together flour, baking powder, baking soda, sugar, and salt
- In a medium sized saucepan, melt butter
- Add milk and lightly beaten egg
- Add butter mixture to dry ingredients and mix lightly just until moistened
- Fold in blueberries
- Spoon mixture evenly into prepared muffin cups
- Bake for 25-30 minutes or until a cake tester inserted in the center of one muffin comes out clean
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Included in the kit: 3 cups all-purpose flour, 4 ½ teaspoons baking powder, ½ teaspoon baking soda, 1 ¼ cups granulated sugar, ½ teaspoon salt.

YouTube Link for: Farm Stand Buttery Blueberry Muffins



<https://www.youtube.com/watch?v=v91cCDi4VqI>