

# BLUEBERRY MUFFINS

*IF: Gathering, May 2020*

Original Recipe from *Martha Stewart's Baking Handbook*

## Ingredients

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 2 cups fresh or frozen blueberries
- 8 tbsp unsalted butter, softened
- 1 cup sugar, plus more for sprinkling
- 2 eggs
- 2 tsp pure vanilla extract
- 1/2 cup milk

## INSTRUCTIONS

1. Preheat oven to 375 degrees F. Grease a 12-cup muffin pan, or line cups with paper liners. Set aside.
2. In a medium bowl, whisk together the flour, baking powder, and salt. In a separate bowl, toss blueberries with 1 tablespoon of the flour mixture. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium-high speed until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating after each addition. Mix in vanilla.
4. With the mixer on low speed, gradually add the flour mixture, beating until just blended. Slowly add the milk to the batter and be careful not to overmix.
5. Remove mixing bowl from the stand and fold in the blueberries with a spatula.
6. Divide the batter evenly among the muffin cups. Tip: use a cookie scoop to easily and evenly distribute the batter!
7. Sprinkle granulated sugar over the tops of the muffins - just a few tablespoons will do.
8. Bake muffins for 25 minutes, or until a toothpick inserted into the center of a muffin comes out clean. Let muffins cool in pan for 10 minutes before transferring to a wire rack to cool completely. Enjoy muffins warm with butter and jam, or just by themselves!

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GIVE YOUR ENTIRE ATTENTION TO WHAT GOD IS DOING RIGHT NOW AND DON'T GET WORKED UP ABOUT WHAT MAY OR MAY NOT HAPPEN TOMORROW. GOD WILL HELP YOU DEAL WITH WHATEVER HARD THINGS COME UP WHEN THE TIME COMES.

MATTHEW 6:34

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