

The Sweetest Blueberry Muffins

By KRUSTY



Prep Time: 15 mins **Total Time:** 30 mins

Serves: 12-18, **Yield:** 18.0 muffins

ABOUT THIS RECIPE

"Very tasty And Sweet."



Photo by Jonathan Melendez

INGREDIENTS

- 1/2 cup butter or 1/2 cup margarine, at room temp
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 cups all-purpose flour
- 1 cup milk
- 2 1/2 cups fresh blueberries or 2 1/2 cups frozen blueberries
- lemon zest

FOR TOPPING

- 1 tablespoon granulated sugar, mixed with
- 1/4 teaspoon ground nutmeg

DIRECTIONS

1. Heat oven to 375°.
2. Grease 18 regular-size muffin cups (or 12 large size muffins).
3. In bowl, mix butter until creamy. Add sugar and beat until pale and fluffy.
4. Add eggs one at a time, beating after each.
5. Beat in vanilla, baking powder and salt.
6. With spoon, fold in half of flour then half of milk into batter; repeat.
7. Fold in blueberries.
8. Spoon into muffin cups and sprinkle topping onto each muffin.
9. Bake 15 to 20 minutes, until golden brown and springy to touch.