

RECIPE

# Fluffy Blueberry Muffins



Ready in **35 minutes**

Serves **12 muffins**

## Ingredients

- 2 ½ c all purpose flour
- 1tbs baking powder
- 1tsp baking soda
- 1 pinch salt
- ½ cup (1 stick) melted butter
- ½-¾ c sugar
- 1 eggs
- 1 c milk + 1tsp vinegar or lemon juice (you can use buttermilk instead of milk and vinegar)
- 1 tbsp vanilla extract
- ¾ c frozen blueberries

Preheat the oven to 425°F. Spray a 12 cup muffin tray with non-stick cooking spray or line with paper liners.

In a large bowl, toss together the flour,

baking powder, baking  
soda, and salt.

Set aside.

In a medium bowl,  
whisk together the  
melted butter, sugar,  
eggs, milk and vanilla.

Slowly add to the dry  
ingredients. Gently fold  
together until JUST  
combined. Fold in  
blueberries.

Divide the batter into  
the 12 muffin cups and  
bake at 425°F for 5  
minutes. Then reduce  
the oven temperature  
to 375°F and continue

to bake for another  
12-15 minutes or  
until a toothpick  
inserted into the  
center comes out  
clean. Do not  
overbake or the  
muffins will be dry.  
Let cool for about  
5-10 minutes and  
enjoy warm.