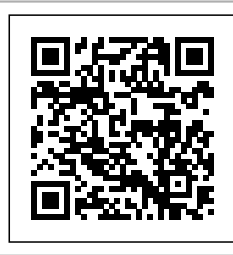


Blueberry Muffins



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Recipe by: Laura Vitale

Makes 11

Prep Time: minutes

Cook Time: minutes

Ingredients

- __ 6 Tbsp of Unsalted Butter, at room temperature
- __ $\frac{3}{4}$ of a cup of Sugar
- __ 2 Eggs
- __ $\frac{1}{2}$ Cup of Sour Cream
- __ 1 tsp of Vanilla Extract
- __ $\frac{1}{2}$ tsp of Fresh Grated Orange Zest
- __ 1 $\frac{1}{4}$ cup of Self Rising Flour
- __ 1 cup of Fresh Blueberries

1) Preheat your oven to 350 degrees. Line a muffin tin with paper liners and set it aside.

2) In a large bowl, cream together the butter and sugar. Add the eggs, vanilla extract, sour cream and orange zest, whisk until the mixture is creamy and thick.

3) In a small bowl, toss together the blueberries with about 2 tbsp of the self rising flour. Set aside.

4) Add the remaining flour to the butter mixture and just mix until the flour is mixed through but don't over mix.

5) Using a spatula, fold in the blueberries making sure not to burst them.

6) Using a large ice cream scoop, scoop even amounts in your prepared pan and bake for 20 to 25 minutes or until when a toothpick inserted in the center comes out clean.

