



Blueberry Muffins

Ingredients:

3 Tbsp salted butter
1/2 cup granulated sugar
2 raw eggs
3/4 cup buttermilk
1 tsp vanilla extract
2 cups self-rising flour
6 oz. or 3/4 cup fresh blueberries

Instructions:

Melt butter in a glass dish. Whisk in sugar and eggs, then add milk and vanilla, whisking again. Stir in flour (batter may be lumpy). Fold in blueberries. Fill greased muffin tins 3/4 full, top with Recipe #151 Streusel, and bake at 375°F until golden and raised in the middle. (check after 25 minutes).



Tammy's Tip: Remove from muffin pans quickly to prevent bottoms from sweating. Cool on a cooling rack.

Top with Recipe #151 Streusel Topping prior to baking with cinnamon added.