

# Blueberry Muffins

## Ingredients:

2 cups flour	1 cup granulated sugar
1 T. baking powder	4 T. melted butter
$\frac{1}{2}$ tsp. salt	1 $\frac{1}{4}$ cups sour cream
1 egg	1 cup blueberries

## Directions:

1. Preheat oven to 350 degrees. Grease 12 muffin tins, or line with paper.
2. Whisk flour, baking powder, and salt in a large bowl until combined.
3. Whisk the egg in a separate medium bowl for 20 seconds. Add the sugar and whisk vigorously.
4. Melt the butter, and then add it to the sugar/egg mixture in 2 or 3 additions.
5. Then add the sour cream and mix until combined.
6. Add the berries to the dry ingredients (flour, salt, and baking soda) and gently toss to combine.
7. Add the sour cream mixture to the dry mixture and fold with a rubber spatula. DO NOT OVER MIX. Small spots of flour may still remain.
8. Divide batter up into the tins. Sprinkle the tops with sugar. Bake for about 25 minutes or until light golden brown.