



Noreen's Kitchen

Classic Blueberry Muffins

Ingredients

3 cups all purpose flour	1 teaspoon vanilla extract
2 teaspoons baking soda	2 eggs
4 teaspoons baking powder	1 cup milk
1 teaspoon salt	1 cup sour cream
2 cups sugar	3 cups fresh or frozen blueberries
1 cup vegetable oil	Crystal Sugar for topping

Step by Step Instructions

Preheat oven to 350 degrees.

Prepare 2, 12 count muffin tins with vegetable spray or liners if you prefer.

In a large bowl combine dry ingredients and whisk well. Set aside.

In another large bowl, combine oil, eggs, milk, sour cream and vanilla.

Place blueberries in a bowl and take 2 tablespoons of the dry mixture and toss with the blueberries. This will help prevent the berries from sinking to the bottom of the muffins.

Add dry ingredients to the wet ingredients and whisk together well.

Add blueberries to the bowl and slowly stir in to combine, being careful not to break the berries and get unsightly purple streaks in the batter.

Scoop batter into prepared muffin tins. This will make between 24 and 30 muffins.

Sprinkle the top of the muffins with a generous pinch of the crystal sugar.

Bake 20 to 25 minutes until a toothpick inserted in the center of a muffin comes out clean or when touched, the top of the muffin springs back.

Remove from oven and allow to cool in pan for 5 minutes before removing to a wire rack to cool completely.

Serve muffins warm or at room temperature.

Leftover muffins should be stored in an airtight container and eaten within 1 week.

ENJOY!