

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 dont 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.

