

The BEST Blueberry Muffins!
Becky Hoffmann

½ C. (1 stick) butter, at room temperature
A C. granulated sugar
2 large eggs
1 tsp. vanilla extract
2 tsp. baking powder
¼ tsp. salt
2½ C blueberries
1 C. unbleached flour
1 C. whole wheat flour
½ C. milk
1 T. sugar mixed with ¼ tsp. ground nutmeg

Preheat oven to 375 degrees. Line muffin tin with paper cups. This recipe makes 12-16 muffins.

In medium bowl, beat butter til creamy. Beat in sugar til pale and fluffy. Beat in eggs, one at a time. Beat in vanilla, baking powder, and salt.

Fold in blueberries.

Mix flours together. Fold in half the flour with a spatula, then half the milk. Add remaining flour and milk.

Scoop batter into muffin cups. Sprinkle with nutmeg sugar.

Bake 25-30 minutes, or until golden brown. Let muffins cool 15 minutes in the pan before removing.

ENJOY!