

# Famous Department Store Blueberry Muffins

PREP 8 mins

BAKE 30 mins

TOTAL 38 mins

YIELD 12 muffins

## Ingredients

- 8 tablespoons (113g) butter, at room temperature
- 1 cup (198g) sugar
- 2 large eggs
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups (241g) King Arthur Unbleached All-Purpose Flour
- 1/2 cup (113g) milk
- 2 1/2 cups (354g) blueberries, fresh preferred
- 1/4 cup (50g) sugar, for topping

## Instructions

- ① Preheat the oven to 375°F. Lightly grease a standard 12-cup muffin tin; or line the tin with papers, and grease the papers.
- ② In a medium-sized bowl, beat together the butter and sugar until well combined.
- ③ Add the eggs one at a time, scraping the sides and bottom of the bowl and beating well after each addition.
- ④ Beat in the baking powder, salt, and vanilla.
- ⑤ Add the flour alternately with the milk, beating gently just to combine. Scrape the bottom and sides of the bowl.
- ⑥ Mash 1/2 cup of the blueberries. Add the mashed and whole berries to the batter, stirring just to combine and distribute.
- ⑦ Scoop the batter by the heaping 1/4-cupful into the prepared muffin pan; a muffin scoop works well here.
- ⑧ Sprinkle about 1 teaspoon granulated sugar atop each muffin, if desired. It's traditional — go for it!
- ⑨ Bake the muffins for about 30 minutes, until they're light golden brown on top, and a toothpick inserted into the middle of one of the center muffins comes out clean.
- ⑩ Remove the muffins from the oven, loosen their edges from the pan, and after about 5 minutes transfer them to a rack to cool.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253