

BLUEBERRY MUFFINS

Streusel Topping

½ cup light brown sugar

½ cup chopped pecans

1 tsp ground cinnamon

Muffins

(all ingredients at room temperature)

1 ¾ cups flour (leveled)

1 tsp baking soda

1 tsp baking powder

½ tsp salt

½ cup unsalted butter

softened

½ cup sugar

¼ cup packed light brown sugar

2 large eggs

½ cup sour cream

2 tsp vanilla extract

¼ cup milk

1 cup fresh blueberries

Preheat oven to 425. Set 12+ count muffin pan with liners. Set aside. Mix streusel ingredients together. Set aside.

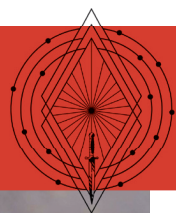
Whisk flour, baking soda, baking powder and salt together in a large bowl. Set aside.

Using an electric mixer, beat the butter, sugar and brown sugar on high speed until smooth and creamy (2 minutes). On medium speed add the eggs one at a time beating well after each addition. Beat in the sour cream and vanilla on medium speed until combined. Add dry ingredients and milk with mixer on low speed until no flour pockets remain. Fold in blueberries.

Spoon batter into liners, filling them all the way to the top. Sprinkle each with streusel, gently pressing it down into the surface so it sticks.

Bake for 5 minutes at 425 then, keeping the muffins in the oven, reduce oven temperature to 350. Bake for an additional 18-20 minutes or until a toothpick inserted in the center comes out clean. (estimated 23-25 minutes in oven total). Allow the muffins to cool for 5 minutes in the pan, then transfer to a wire rack to continue cooling.

Muffins stay fresh covered at room temperature for a few days or in the refrigerator for up to 1 week.



REALMS OF LIGHT
— RECIPE —

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