

# Blueberry Muffins

## Ingredients

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2 c Flour  
2 t Baking Powder  
3/4 t Salt  
1/2 c Unsalted Butter (softened)  
3/4 c Sugar  
2 Eggs  
1/2 t Almond Extract  
1/2 c Milk  
2 1/4 c Blueberries (frozen)  
1 T Turbinado Sugar  
1 1/2 t Vanilla Extract

## Instructions

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- 1.Preheat the oven to 375°F. Line a 12-cup muffin tin with paper liners. Spray the pan and the liners with non-stick cooking spray.
- 2.In a medium bowl, whisk together the flour, baking powder and salt.
- 3.In the bowl of an electric mixer, beat the butter and granulated sugar for about 2 minutes. Add the eggs one at a time, scraping down the sides of the bowl and beating well after each addition. Beat in the vanilla extract and almond extract. (The batter may look a little grainy -- that's okay).
- 4.Gradually add the flour mixture, alternating with the milk, beating on low speed to combine. Add the berries to the batter and fold gently with a spatula until evenly distributed. Do not

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overmix.

5.Scoop the batter into the prepared muffin tin; they will be very full.

6.Sprinkle the turbinado sugar evenly on top of the muffins.

7.Bake for about 30 minutes, until lightly golden and a cake tester comes out clean. Let the muffins cool in the pan for about 10 minutes. Run a knife around the edge of each muffin to free it from the pan if necessary (the blueberries can stick), then transfer the muffins to a rack to cool completely.