

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  
2 ½ 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!