**Easy & Delicious**

**Blueberry Muffins**

**Prep-time:** 10min  **Cook Time:** 20-25min  
**Yields:** 18 regular muffins

**Ingredients:**
- ½ cup butter, at room temp
- 1 cup granulated sugar (or sucanat)
- 2 large eggs
- 1 tsp vanilla
- 2 tsp baking powder
- ¼ tsp salt
- 2 cups fresh/frozen blueberries
- 2 cups all purpose flour
- ½ cup milk

**Directions:**
1. Pre-heat oven to 375F.
2. Grease 18 regular size muffin cups (or 12 large size muffins)
3. In a bowl, mix butter until creamy. Add sugar until if fluffs.
4. Add eggs, beating after each.
5. Add vanilla, baking powder and salt.
6. With spoon, fold in (slowly pour and slowly mix by hand) half of the flour and half of the milk. Repeat with 2nd half.
7. Fold in blueberries.
8. Spoon into muffin cups (lined with paper or buttered)
9. Bake 20-25min, until golden brown and springy to touch.