



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BAKERY STYLE BLUEBERRY MUFFINS

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| ¾ cup (1 ½ sticks) butter, room temperature | 2 ½ cups flour |
| 1 ½ cups sugar | 2 teaspoons baking powder |
| 3 extra large eggs, at room temperature | ½ teaspoon baking soda |
| 8 ounces sour cream | ½ teaspoon kosher salt |
| ¼ cup milk | 1 pint fresh blueberries |
| 1 ½ teaspoons vanilla extract | Cinnamon Honey Butter (recipe follows) |

1. Preheat oven to 350 degrees F. Line 24 muffin pan cups with paper liners; set aside.
2. In large bowl of stand mixer, beat butter and sugar until light and fluffy, about 5 minutes. With mixer at low speed, add eggs, one at a time. Then add sour cream, milk, and vanilla.
3. In separate bowl, whisk together flour, baking soda, baking powder, and salt.
4. With mixer at low speed, add flour mixture to batter and beat until just mixed. Fold in blueberries by hand with spatula.
5. Spoon batter into prepared muffin cups, using about 3 tablespoons batter for each cup and filling to top of the liners.
6. Bake in 350 degree F oven for 25 to 30 minutes or until lightly browned on top and wooden pick comes out clean.
7. Serve muffins with Cinnamon Honey Butter.

Makes 24 muffins.

CINNAMON HONEY BUTTER

1 cup (2 sticks) butter, room temperature

½ teaspoon ground cinnamon

½ cup honey

¼ teaspoon ground nutmeg

1. Place butter in large mixer bowl; beat at medium speed until softened.
2. Add honey, cinnamon, and nutmeg; beat until fluffy.
3. Serve with muffins or other breakfast breads as desired. Cover and chill unused portion.

Makes 1 cup

