



RECIPE CARD

RECIPE:

Blueberry Muffins

#03

INGREDIENTS:

flour

3 cups & 1 tbsp

sugar

1 cup

baking powder

1 tbsp

baking soda

¼ tsp

salt

¼ tsp

eggs

2

sour cream

1 ¼ cups

unsalted butter

8 tbsp, melted and cooled

frozen blueberries

1 ½ cups



DIRECTIONS:

Step 1: Get Ready to Bake

Preheat oven to 375 degrees and add cupcake liners to your tin.

Step 2: Mix the Dry Ingredients

In a large bowl, whisk together 3 cups of flour, the sugar, baking powder, baking soda, and salt. Set the bowl aside for now.

Step 3: Mix the Wet Ingredients

In another bowl, whisk together the sour cream and eggs. Pour this mixture into the dry ingredients. Use a rubber spatula to stir everything together.

Step 4: Add the Butter & Prep the Berries

Pour in the melted butter and stir until just mixed, don't overmix. In a bowl, toss the blueberries with the tbsp of flour. Gently fold the berries into the batter.

Step 5: Fill the Muffin Tin

Scoop the batter into 12 muffin cups. Sprinkle on a bit of sugar on top.

Step 6: Time to Bake

Place the muffin tin on the middle rack and bake for 20 to 25 minutes, until the tops are golden and a toothpick comes out clean.

PREP TIME: **20 mins** BAKE TIME: **25 mins**

The
BERRY BEST
Baking Show

Bake along with Strawberry Shortcake
on YouTube @StrawberryShortcake

