

Blueberry Sour Cream Muffins

Servings: 12-14 regular sized muffins

Ingredients:

2 large eggs (at room temperature)
1 cup sugar
1/2 cup canola oil
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
1 cup sour cream
1 cup fresh or frozen blueberries
Plus 1/3 cup additional berries (for the top)

Directions:

1. Preheat oven to 400 degrees. Line muffin tins with 12 - 14 paper liners.
2. In a large mixing bowl, beat eggs.
3. Gradually add sugar
4. While beating, slowly pour in oil; add vanilla.
5. Combine the next 4 dry ingredients (flour, salt, baking soda, and baking powder) in a separate bowl; add alternately with the sour cream to the egg mixture just until completely mixed.
6. Very gently fold in the blueberries
7. Fill 12-14 muffin cups three-fourths full.
8. Press a few extra blueberries into the top of each muffin.
9. Bake for 18-20 minutes until lightly browned and a toothpick inserted comes clean. *If frozen blueberries are used, bake an extra 5-10 minutes.
10. Cool at least 10 minutes before transferring to wire racks.
11. Store leftovers in an airtight container for up to 3 days. Freeze if desired.