



# A Few Shortcuts

Saving you Time and Money in the Kitchen and at the Store



## BLUEBERRY MUFFINS

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- 1/2 cup butter or margarine (softened)
- 1 cup sugar
- 2 eggs
- 1/2 cup milk
- 1 tsp vanilla
- 2 cups all-purpose flour
- 2 Tbsp Baking Powder
- 1/2 tsp salt
- 1 cup Blueberries
- Raw sugar (optional)

### **Directions**

Preheat oven to 375 Degrees F.

In a bowl mix Flour, baking powder, and salt. Set aside.

Cream together butter and sugar in mixer. Add eggs, vanilla, and milk. Beat until mixed well.

Add Flour mixture. Mix until incorporated.

Fold in blueberries.

Line Muffin tin with cupcake liners or grease and flour.

Fill Muffin Tins 2/3 of the way full.

Sprinkle with raw sugar (optional)

Bake for 20-25 minutes

*Makes 1 dozen muffins*