



Blueberry Cream Muffins

SUBMITTED BY: Kim PHOTO BY: LUSENDA

“Rich and delicious blueberry muffins. The secret is the sour cream.”

PREP TIME: 10 Min

COOK TIME: 20 Min

READY IN: 30 Min

Original recipe yield: 2 dozen

INGREDIENTS:

4 eggs

2 cups white sugar

1 cup vegetable oil

1 teaspoon vanilla extract

4 cups all-purpose flour

1 teaspoon salt

1 teaspoon baking soda

2 cups sour cream

2 cups blueberries

DIRECTIONS:

Preheat oven to 400 degrees F (200 degrees C). Grease 24 muffin cups or line with paper muffin liners.

In large bowl beat eggs, gradually add sugar while beating. Continue beating while slowly pouring in oil. Stir in vanilla. In a separate bowl, stir together flour, salt and baking soda.

Stir dry ingredients into egg mixture alternately with sour cream. Gently fold in blueberries. Scoop batter into prepared muffin cups.

Bake in preheated oven for 20 minutes.