FARM STAND BUTTERY BLUEBERRY MUFFIN

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 12 muffins

3 cups all-purpose flour

4 ½ teaspoons baking powder

½ teaspoon baking soda

1 ¼ cups granulated sugar

½ teaspoon salt

1 cup butter

1 ¼ cups milk

2 eggs, lightly beaten

2 cups fresh or frozen blueberries

**Directions:**

* Preheat oven to 400 degrees F
* Grease twelve medium sized muffin cups
* In a large bowl, stir together flour, baking powder, baking soda, sugar, and salt
* In a medium sized saucepan, melt butter
* Add milk and lightly beaten egg
* Add butter mixture to dry ingredients and mix lightly just until moistened
* Fold in blueberries
* Spoon mixture evenly into prepared muffin cups
* Bake for 25-30 minutes or until a cake tester inserted in the center of one muffin comes out clean