



Famous Jordan Marsh Blueberry Muffins

Ingredients:

- 1/2 cup butter
- 2 cups flour (unsifted)
- 1 c sugar
- 2 large eggs
- 1/2 c milk
- 2 tsp baking powder
- 1/2 tsp salt
- 2 1/2. c fresh blueberries
- 1 1/2 tsp vanilla
- 2 T sugar (for top)

Directions:

- Cream butter and sugar. Add one egg at a time beating well.
- In another bowl combine dry ingredients. Mix well.
- Add dry ingredients to butter and sugar mixture along with vanilla and milk.
- Mash 1/2 c blueberries and stir in by hand. This adds color and taste. Add remaining blueberries and stir.
- Spray a 12 muffin pan. Divide mixture evenly. Sprinkle sugar (2 T) on top of muffins.
- Bake at 375 degrees for 25-30 minutes. Brush with melted butter.
- Sprinkle with more sugar.

Find additional healthy recipes at:

<http://ext.vt.edu/food-health/family-nutrition-program/recipes.html>

<https://blogs.ext.vt.edu/eatsmart-movemore/2017/04/13/2017-spring-recipes/>