



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Blueberry Muffins

Recipe adapted from Penzeys Spices

Makes 14 to 18 muffins

½ cup (1 stick) butter, at room temperature
1½ cups sugar
1 teaspoon pure vanilla extract
2 large eggs
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon Penzeys cinnamon blend
½ teaspoon salt
2 cups fresh blueberries, divided
½ cup buttermilk
2 tablespoons Penzeys vanilla sugar (or raw sugar) for topping

1. *Preheat the oven to 375°F. Using an electric mixer fitted with a paddle, cream the butter and sugar until fluffy. Beat in the vanilla extract and the eggs, one at a time. In a separate bowl, sift together the flour, baking powder, cinnamon and salt.*
2. *Place ¼ cup of the blueberries on a plate and mash thoroughly with a potato masher or a fork. Beat the mashed blueberries and their juice into the batter. Add half of the flour mixture and then the buttermilk; add the other half of the flour and mix well. When the batter is smooth, fold in the remaining blueberries.*
3. *Line two 12-cup muffin tins with paper liners. Fill the cups two-thirds of the way with batter. Sprinkle the vanilla sugar generously over the top. Bake on the middle oven rack for 20 to 25 minutes, until lightly browned. Let cool on a wire rack before serving.*