

From: The Chef at World Wide Recipes [TheChefatWWRecipes@att.net]
Sent: Sunday, January 09, 2005 9:05 PM
To: Stephanie Qualls
Subject: Breakfast&Brunch - Sour Cream Blueberry Muffins - January 10, 2005

TODAY'S RECIPE

It should come as no surprise that these light and fluffy muffins are best with fresh blueberries, but this recipe also works very well with frozen blueberries. Just add them to the batter while still frozen and add 5 to 8 minutes to the baking time.

Sour Cream Blueberry Muffins

2 eggs
1 cups (250 ml) sugar
1/2 cup (125 ml) vegetable oil
1 tsp vanilla extract
2 cups (500 ml) all-purpose flour
1 tsp (5 ml) baking powder
1/2 tsp (2 ml) baking soda
1/2 tsp (2 ml) salt
1 cup (125 ml) sour cream
1 cup (250 ml) fresh blueberries

Beat the eggs, sugar, oil, and vanilla until well combined. Mix the dry ingredients together and add them to the egg mixture in two or three portions, alternating with the sour cream. Fold in the blueberries and spoon the batter into greased and floured muffin tins.

Bake in a preheated 400F (200C) oven for 20 minutes. Makes 12 muffins.

Bon appetit from the Chef at World Wide Recipes