blueberry sourcream muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

Wet ingredients:
1 1/2 sticks unsalted butter (room temp)
1 1/2 C sugar
3 extra large eggs (room temp)
1 1/2 t vanilla extract
1 C (8 oz) sour cream
1/4 C half & half

Dry ingredients:
2 1/2 C all purpose flour
2 t baking powder
1/2 t baking soda
1/2 salt
1 pint fresh blueberries

Instructions

I first preheated the oven at 350 degrees F.

In a bowl, I creamed the butter and sugar for about 5 minutes until fluffy. I added the eggs one at a time, then added the vanilla, sour cream & milk.

In a separate bowl, I sifted the flour, baking powder, baking soda & salt.

I then added in portions the flour mixture to the batter. Mixing well as I went along.

I mashed half pint of the blueberries with a fork and added it to the batter. Then i folded in the rest of the blueberries with a spatula. (I reserved a couple for topping later on.)

I poured the batter into a greased muffin pan (yields 12), filling each hole just over the top and topping each with the reserved blueberries.

In the oven it baked for about 25 mins, until my cake tester (a.k.a. toothpick) came out clean. (Cooking time usually varies among ovens, so it's best to check on the muffins on the 25th minute to see if it's good to go or needs more time in the oven.)