



Ina's Blueberry Coffee Cake Muffins

Not too sweet with the perfect light and airy texture

Total Cooking/Prep Time: 40 min

Serves: 4-5

Equipment:

- 2 standard size muffin pans (12 muffins each)
- Stand or hand mixer
- Rubber spatula
- large bowl
- spring-loaded scooper

What you need:

1 ½ sticks of butter, room temperature
1 ½ c granulated sugar
3 extra-large eggs, room temperature
1 ½ tsp vanilla extract
1 8-oz container of full fat sour cream
¼ c milk
2 ½ c all purpose flour
2 tsp baking powder
½ tsp baking soda
½ tsp kosher salt
2 ½ c fresh blueberries, washed and checked for stems

To Prepare:

Preheat your oven to 350 degrees.

In a large bowl sift (or whisk) together the flour, baking powder, baking soda, and salt. Set aside.

Add the butter and sugar to the bowl of your stand mixer and beat (with the paddle attachment) until light and fluffy, about 5 minutes. Turn the mixer to low and add the eggs one at a time, making sure each egg is incorporated before adding the next. Then add the vanilla, sour cream, and milk. Once combined, stop the mixer and scrape down the sides and bottom of the bowl with your spatula. Turn the mixture to low and let it combine before adding all of the flour mixture. Beat until just mixed. Gently fold in the blueberries with a rubber spatula.

If so desired, place paper muffin cups in the pans. I like my muffins on the more compact side, so I usually get 20 out of this recipe. If you like them bigger you can make it 16. If you don't have or want to use paper muffin cups, then thoroughly coat your muffin pans with cooking spray (I recommend Pam for baking).

Using your scooper (I use a #40 or 1 ½ tbsp), scoop the batter into the muffin pans. Usually need 1.5 – 2 scoops per muffin, depending on how big you want them. Bake for 25 minutes until the muffins are lightly brown on top. Serve warm. Yum.

Tips/Variations:

- I highly recommend splitting the muffins in half and frying them in butter. Ridiculous.