

# Vintage Blueberry Muffins

At Stonehurst Place we cook with Organic ingredients whenever possible.

- 1/2 cup Unsalted Butter
- 1 1/4 cups Granulated Sugar
- 2 Eggs
- 2 cups All-Purpose Flour
- 2 tsp. Aluminum Free Baking Powder
- 1/2 cup Milk
- 2 cups Blueberries, rinsed
- 3 teaspoons Raw Sugar

## Method

1. Cream the butter and the 1 1/4 cups sugar until light.
2. Add the eggs, one at a time, beating well after each addition.
3. Sift together the flour, salt and baking powder, then add to the creamed mixture alternately with the milk.
4. Crush 1/2 cup blueberries with a fork, and mix into the batter. Fold in the remaining blueberries.
5. Grease muffin pan, or use baking cups, and fill with the batter evenly divided. Sprinkle the 3 teaspoons of raw sugar over the tops of the muffins, and bake at 375° for about 30 minutes.
6. Cool slightly before removing from muffin pan.

## Notes



This vintage recipe originally was used by Jordan Marsh Department Stores. Jordan Marsh is no longer in business, but their muffins are still remembered fondly!



## Servings/Yield

12 muffins

### NUTRITION FACTS

Servings: 12

#### Amount Per Serving

Calories: 260

**Total Fat:** 7.85g

**Cholesterol:** 23mg

**Sodium:** 350mg

**Total Carbs:** 43.85g

**Dietary Fiber:** 1.26g

**Sugars:** 24.94g

**Protein:** 3.09g