

Blueberry Sugar-Top Muffins

from In Our Grandmothers' Kitchens

Ingredients:

1/2 cup (1 stick) sweet butter
2 cups flour
1 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 cup blueberries
1/2 cup milk
2 eggs
sanding sugar (or regular sugar if that's all you have) as needed

Instructions:

Preheat the oven to 350 degrees. Line 18 muffin tins with cupcake/muffin liners. Melt the butter over low heat (or in a microwave oven), and set it aside.

In a medium bowl combine the dry ingredients. Place the blueberries in a smaller bowl. Add 1 tablespoon of the dry mixture to the berries, and toss with a spoon.

Return to the dry ingredients. Stir in the milk and then the eggs, one at a time. Stir in the melted butter, followed by the floured berries. Use a cookie scoop or a tablespoon to fill the prepared muffin tins with batter. Sprinkle sugar on top.

Bake until the muffins begin to brown on top and have no wet batter in the middle, 20 to 25 minutes. Makes 18 small muffins.