

Maine Blueberry Cream Muffins

By: Betty Kompa

Ingredients:

- 4 eggs
- 1 cup oil
- 2 cups sugar
- 1 tablespoon vanilla
- 4 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups sour cream
- 2 cups fresh blueberries (tossed with 1 tablespoon flour)

Instructions:

Preheat oven to 425 degrees. Line muffin tins with large tulip baking cups. In a large bowl, mix the eggs, oil, sugar, and vanilla until smooth. In a separate bowl, stir together the flour, baking powder, baking soda, and salt. Gradually add the dry ingredients to the egg mixture, stirring just until combined. Mix in the sour cream. Gently fold in the blueberries. Scoop batter evenly into prepared muffin cups. Bake for 5 minutes, then at 375 degrees for 20-22 minutes or until a toothpick inserted in the center comes out clean. Let cool in the pan for 5 minutes before transferring to a wire rack.

