

“Live in LA”

November 1993

BLUEBERRY MUFFINS

Yield: 12 Jumbo muffins

375°F

Muffin tins

1/2 cup	unsalted butter, softened
1 cup	granulated sugar
2 large	eggs, slightly beaten
3/4 cup	whole milk
1 tsp	pure vanilla extract
2-1/2 cups	cake flour
2-1/2 tsp	baking powder
1/2 tsp	salt
1 cup	blueberries, fresh or frozen

Preheat the oven to 375°F, and place the rack into the center of the oven. Prepare muffin tins with paper or spray them with a non-stick spray and set aside.

In a large mixing bowl, blend butter and shortening until fluffy. Add eggs, milk and vanilla.

Blend flour, baking powder and salt together. Add to butter mixture. Mixing only to moisten.

Slowly fold blueberries into batter. Do not over-mix it, or the batter will turn blue. Place batter into prepared muffin pan and fill only 2/3 full.

Bake until a toothpick comes out clean after inserting it into the center of the muffin, about 15 minutes. Cool the muffins in the tins for about 10 minutes then pop them out onto a wire rack to cool.