

Blueberry Muffins by Lynn's Recipes



Lynn demonstrates how to make some great Blueberry Muffins. From Murphy's, Atlanta, GA.

Ingredients:

- 1 cup blueberries
- ¼ cup brown sugar
- ½ cup plus 2 Tablespoons granulated sugar
- 1-1/2 cups plus 2 Tablespoons pastry flour, (or all purpose flour, such as White Lily)
- ¼ cup plus 2 Tablespoons vegetable oil
- 1-1/2 teaspoons baking powder
- 2 eggs
- ¼ teaspoon salt
- 1-1/2 Tablespoons milk

Preheat oven to 350°. Lightly grease a 12-cup muffin tin.

In a small saucepan, combine blueberries and brown sugar and bring to a simmer over medium heat. Cook until the blueberries begin to burst, about 5 minutes. Remove from heat and allow to cool.

In the bowl of a food processor, combine granulated sugar, oil and eggs. Process until smooth.

In a medium bowl, whisk together flour, baking powder and salt. Add the sugar mixture to the flour mixture and whisk just until dry ingredients are incorporated. Fold in reserved blueberries and syrup.

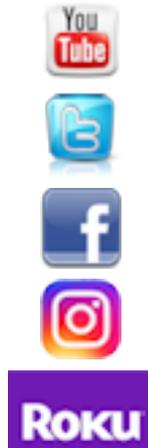
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Using a 1/3 cup measure, or an ice cream scoop, divide batter between cups of the muffin tin. Bake until tops are golden, about 12 minutes.

Remove from oven, allow muffins to cool 5 minutes, then remove muffins from tin and cool on a wire rack.

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