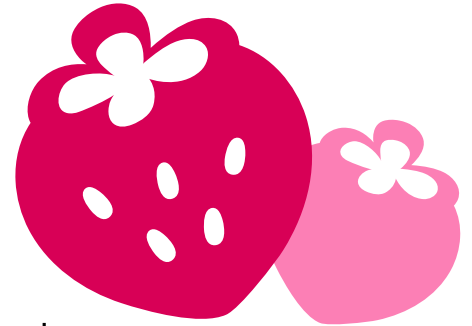




Blueberry Muffin is feeling extra sugary sweet today and we're here to sharing her berry best Blueberry Muffin recipe with all of you! Don't forget to share and tag us on social @strawberryshortcake when you're ready to share the sweetness with us.

**Muffin:**

- 1/2 CUP softened butter
- 1 & 1/4 CUPS flour
- 2 eggs
- 1 TSP vanilla extract
- 2 CUPS flour
- 1/2 TSP salt
- 2 TSP baking powder
- 1/2 CUP milk
- 2 CUPS blueberries; washed, drained, and picked over 3 TSP sugar



**STEP 1**

Preheat the oven to 375 degrees.

**STEP 2**

Cream the butter and 1 1/4 cups sugar until light.

**STEP 3**

Add the eggs, one at a time, beating well after each addition. Add vanilla.

**STEP 4**

Sift together the flour, salt and baking powder, and add to the creamed mixture alternately with the milk.

**STEP 5**

Crush 1/2 cup blueberries with a fork, and mix into the batter. Fold in the remaining whole berries.

**STEP 6**

Line a 12 cup standard muffin tin with cupcake liners, and fill with batter. Sprinkle the 3 teaspoons sugar over the tops of the muffins, and bake at 375 degrees for about 30-35 minutes.

**STEP 7**

Remove muffins from tin and cool at least 30 minutes. Store, uncovered, or the muffins will be too moist the second day, if they last that long.