# Jordon Marsh Blueberry Muffins - High altitude adjusted

## Ingredients

- 1/2 cup butter less 1 tbsp
- 2 cups flour plus 2 tbsp
- 1 cup sugar less 2 tbsp
- 2  eggs
- 1/2 cup milk plus 1 tsp
- 1 1/2 tsps baking powder
- 1/2 tsp salt
- 2 1/2 cups Blueberries
- 1 tsp vanilla
- 2 tsp sugar for top

## Summary

**Yield:** 12
**Source:** Jordon Marsh store recipe
**Prep Time:** 1 1/2 hours
**Category:** Breads
**Cuisine:** American

## Instructions

Grease muffin tins well with butter including the top surface of the pans as well.  Do not use muffin cups.

On low speed cream butter and sugar until fluffy.

Add eggs one at a time and mix until blended.

Mix dry ingredients together then add alternately with the milk and vanilla.

Mash 1/2 cup blueberries and stir in by hand.  Add rest of blueberries whole stirring in by hand.

Pile mixture high in each muffin cup.  Sprinkle with sugar over tops.

Bake at 375 degrees for 30 minutes.  Cool in pan st least 30 minutes.