

## Jordan Marsh's Blueberry Muffins

1/2 cup butter  
1 cup sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup milk  
2 cups blueberries  
Extra sugar for sprinkling on top of the muffins



Preheat your oven to 375°. Using your mixer, cream together the butter and sugar. Add the eggs and vanilla, and beat with your mixer until it is nice and fluffy. Mix your dry ingredients (the flour, baking powder, and salt) together in a separate bowl. I used to skip this step but it really makes a nice difference!

Alternate back and forth between adding the mix of dry ingredients and the 1/2 cup of milk until both are fully incorporated into the batter. Toss your 2 cups of blueberries with some flour (this helps to keep them from sinking to the bottom). You can use fresh or frozen blueberries, either works just fine. Fold the blueberries into the batter, then scoop an even amount of batter into muffin tins lined with papers.

Bake your muffins at 375° for 25-30 minutes. Let the muffins cool on a rack for 15-20 minutes before serving.

*When the Jordan Marsh department store closed in 1996, the baker that made their blueberry muffins famous released his secret recipe to the public and brought a new element into all of our home kitchens!*

