

Recipes from New York Times Bestselling Author
SUSAN MALLERY

FROM LET'S DO TEA

Lemon-Blueberry Sour Cream Muffins

INGREDIENTS:

- 4 C flour
- 1 $\frac{3}{4}$ C sugar
- 1 T baking powder
- 1 $\frac{1}{2}$ t baking soda
- $\frac{1}{2}$ t salt
- 16 oz sour cream
- 2 eggs
- $\frac{2}{3}$ C butter, softened
- 3 T lemon zest
- $\frac{1}{4}$ C lemon juice
- 1 C blueberries, fresh or frozen
- 1 t vanilla



Preheat the oven to 400 degrees and grease 24 muffin cups.

Cream together butter and sugar. Add sour cream, lemon zest and lemon juice, and vanilla. Mix well. Add eggs one at a time.

In a separate bowl, sift together flour, baking powder, soda, and salt. Stir in wet ingredients just until moistened. Gently fold in blueberries. Fill each muffin tin $\frac{3}{4}$ full. Bake for 18-22 minutes.

