



# Jordan Marsh Blueberry Muffins

ending with the dry ingredients; mix until well combined but do not overmix. Just enough to blend together, don't worry about lumps. If you overmix, your muffins will be 'tough'.

Dust blueberries with a little flour to prevent them from sinking to the bottom of the muffins. Gently fold berries into batter. If using frozen berries, don't thaw them out, add them frozen. Be very gentle when you add the blueberries, I always hand mix with a large spoon. If you use a mixer, the berries will break apart and you'll end up with blue muffins. What you want is large, intact blueberries throughout the muffins.

Pile the batter evenly between the muffin cups and sprinkle

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tops with granulated sugar. </font></p><p><font size="2" face="Arial">Bake in a preheated 375 degree oven 35-40 minutes for the jumbo muffins or 25-30 minutes for the regular size </font><font size="2" face="Arial">or until a toothpick inserted in the center comes out clean.

</font></p><p><font size="2" face="Arial">Cool in pans 15-20 minutes. Run a butter knife around and under the edges of crowns of muffins to aid in removal from pans. </font></p><p><font size="2" face="Arial">Place on wire rack and cool. Makes 6 jumbo or 12 regular size muffins. </font></p>