



Glynis' Kitchen™ Scratch Mix

Blueberry Muffins

Ingredients:

- 3- ½ Cups plus 2 TBL of Glynis' Kitchen Scratch Mix
- 1- ¾ Cup Sugar
- 1 Cup Vegetable Oil
- 2 Eggs
- 1- ¾ Cups Heavy Whipping Cream
- 2- ½ Cups of Fresh Blueberries
- Vegetable spray for the muffin tins



Directions:

Preheat oven to 350 degrees F.

With a hand or stand mixer, **whisk** the sugar and eggs on **high** until creamy. **Reduce speed** and **add in** the heavy whipping cream. **Blend** on low, then **whip** until fluffy. **Add** the oil and **blend** until well incorporated. **Slowly add in** 3- ½ Cups (leveled) of Glynis' Kitchen Scratch Mix and blend on low until smooth (about a minute). **Remove bowl** from mixer and **gently fold in** 1- ½ cups of the blueberries to the batter with a spatula.

Spray two muffin tins. **Scoop** batter about 2/3's to the top.

Toss the remaining 2 TBL of Glynis' Kitchen Scratch Mix with the remaining 1 Cup of blueberries until coated. **Sprinkle** mixture on top of each muffin and press down lightly.

Place muffin tins in oven and increase the temperature to 375 degrees F. Bake for 20 – 25 minutes, rotating pans halfway through. When done, remove muffins from pan immediately and cool on a rack. Makes approximately 12 delicious muffins.

