

# Blueberry Muffins (yields 12)

## Ingredients:

2 eggs  
¾ c sugar  
½ c vegetable oil  
1 ts vanilla extract  
2 c all-purpose flour  
½ ts salt  
1 ts baking soda  
1 c sour cream  
2 c (1 dry pint) fresh blueberries



## Directions:

Preheat the oven to 400°F (200°C). Grease 12 muffin cups or line with paper muffin liners.

In a large bowl beat eggs and gradually add sugar while beating. Continue beating while slowly pouring in oil. Stir in vanilla. In a separate bowl, stir together flour, salt, and baking soda.

Stir dry ingredients into egg mixture, alternating with sour cream. Gently fold in blueberries. Scoop batter into prepared muffin cups.

Set rack slightly above the middle of the oven and bake the muffins 20 - 25 minutes, or until golden.