

CopyCat Starbucks Blueberry Muffins

Ingredients

$\frac{1}{2}$ cup butter melted and cooled for 5 minutes
1 cup sugar
2 large eggs
 $\frac{3}{4}$ cup buttermilk I like whole buttermilk but low fat will also work
2 teaspoons vanilla extract
2 $\frac{1}{2}$ cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon kosher salt
1 $\frac{1}{2}$ cups fresh blueberries
Turbinado (raw) or Demerara sugar

Directions

Preheat oven to 425F. Spray a 12 cup muffin baking pan generously with non-stick spray.

In a medium-large bowl, whisk the melted butter with the sugar then add the eggs and stir well to combine completely. Add buttermilk and vanilla. Stir again until well combined.

Sprinkle the flour with the baking powder, baking soda and salt evenly over the top and stir just until flour mixture is incorporated. Gently fold in the blueberries using a rubber spatula.

Scoop the batter into the 12 muffin cups and sprinkle each one with a scant teaspoon of Demerara or Turbinado sugar. Wait 15 minutes before baking muffins.

Bake for 5 minutes at 425°F, then reduce the heat to 350°F and

bake for another 12-16 minutes or until a toothpick inserted into the center comes out clean. Muffins will also spring back when lightly touched on the top when done.

Allow muffins to cool for 5 minutes then remove from pan to a cooling rack.