



Honey Blueberry Muffins

Compliments of Round Rock Honey and BetterRecipes.com

Ingredients

2 cups flour	4 tbsp. melted butter
1 tsp. baking powder	1 1/4 cups sour cream
1/2 tsp. salt	1 1/2 cups fresh blueberries
1 large egg	1/3 cup Round Rock honey
3/4 cup sugar	2 tbsp. coarse or raw sugar

Directions

Preheat oven to 350 degrees. Spray a 12-cup muffin tin w/cooking spray and set aside. In a medium bowl whisk the flour, baking powder and salt together until combined and set aside. In another medium bowl whisk egg, add sugar and honey and whisk until thick and smooth, about 30 seconds. Add the melted butter and the sour cream in two additions each, whisking just to combine. Add the berries to the dry ingredient mixture and toss to coat. Fold the sour cream mixture into the dry/berry mixture until batter just comes together. Scoop batter evenly into the prepared muffin tin and top with the coarse sugar. Bake for 20-30 min. until the tops are light golden brown and a toothpick comes out clean. Cool in pan for 5 min. then invert onto a wire rack to cool completely. Makes 12 servings. These muffins freeze well also.

