



# Circle Farm Tour Recipe

## Blueberry Muffins

*Delicious fresh blueberry muffins by Yvonne of Abbotsford.*

*Serves: 12 muffins*

*Prep Time: n/a*

*Cook Time: 25 minutes*

*Cooking Temperature: 350°*

### INGREDIENTS

2 Cups	Flour
2 tsp	Baking Powder
1/4 Cup	Butter (Softened)
1/2 tsp	Salt
2	Eggs
1 Cup	Sugar
1/2 Cup	Milk
1 tsp	Vanilla
1-2 Cups	Farm Fresh Blueberries

### DIRECTIONS

1. Sift together the flour, baking powder and salt.
2. In a separate bowl, beat butter, eggs and sugar.
3. Add the dry ingredients to the egg mixture alternately with the milk.
4. Stir in the vanilla.
5. Fold in blueberries (if frozen, thaw and drain off all the syrup).
6. Pour batter in greased or lined muffin tins two thirds full.
7. Bake in a preheated oven at 350 degrees for 25 minutes.
8. Serve hot with honey and butter.



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