

TIM FARMER'S COUNTRY KITCHEN

BLUEBERRY MUFFINS

1 1/2 cups AP flour
2 teaspoons baking powder
1/2 teaspoon baking soda
Dash of salt
1/2 cup sugar
1/2 cup sour cream
1/2 cup heavy whipping cream
1 egg
1/2 stick butter, melted
Lemon zest
Juice from 1/2 lemon
1/2 cup blueberries



Oven preheated to 350 degrees. Mix together first four ingredients (dry mix). In separate bowl mix sugar and wet ingredients until smooth. Add in dry ingredients and lemon and stir to combine. Lastly, fold in blueberries. Scoop into muffin cups about 3/4 of the way full. Place in oven for 12-15 minutes. Remove and let cool.