

# DINNERLY



## Blueberry Muffins with Sour Cream & Raw Sugar



30-40min



2 Servings

There's only one thing that can make a warm and fluffy blueberry muffin taste like the best thing you've ever eaten—knowing it's homemade! We've got you covered! (2-p plan makes 6 muffins; 4-p plan makes 12)

### WHAT WE SEND

- 2 (1 oz) sour cream <sup>7</sup>
- 5 oz granulated sugar
- 5 oz self-rising flour <sup>1</sup>
- ¼ oz baking soda
- ½ oz freeze dried blueberries
- 2 pkts raw sugar

### WHAT YOU NEED

- 5 Tbsp butter <sup>7</sup>
- 1 large egg <sup>3</sup>
- vanilla extract
- ¼ cup milk <sup>7</sup>

### TOOLS

- 6-cup muffin tin
- nonstick cooking spray or cupcake liners
- microwave

### ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 260kcal, Fat 12g, Carbs 33g, Protein 4g



#### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Grease a 6-cup muffin tin with nonstick cooking spray or line with cupcake liners. In a small bowl, microwave **5 tablespoons butter** until melted; cool slightly.

In a medium bowl, whisk together **½ cup granulated sugar** and **1 large egg** until homogenous.



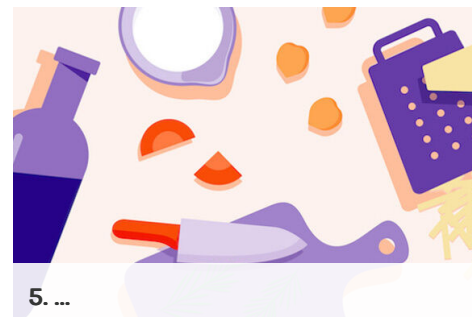
What were you expecting, more steps?



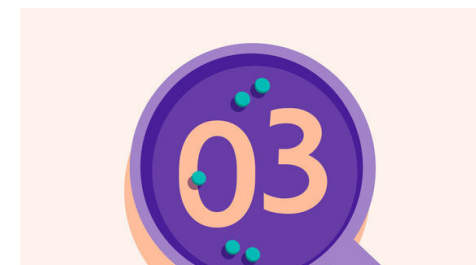
#### 2. Mix batter

Gradually whisk **melted butter** into **egg mixture** until combined. Whisk in **sour cream**, **¼ cup milk**, and **1 teaspoon vanilla**.

In another medium bowl, whisk together **all of the flour** and **½ teaspoon baking soda**. Whisk in **blueberries**. Using a spatula, fold in **sour cream mixture** until no dry flour remains and a thick **batter** is formed. Rest batter for 5 minutes.



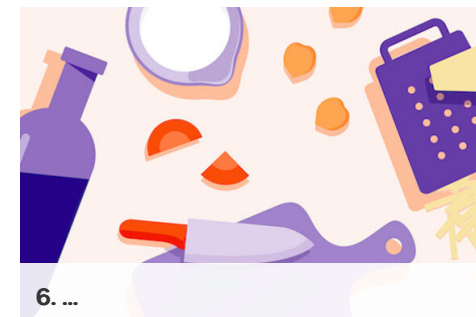
You're not gonna find them here!



#### 3. Bake & serve

Divide **batter** among prepared muffin tin cups; tap on counter a couple times to level out batter. Sprinkle with **raw sugar**. Bake on center oven rack until puffed and firm, rotating tin halfway through, 15–18 minutes.

Let **blueberry muffins** cool in tin for 5 minutes, then transfer to a wire rack and cool 5 minutes before serving. Enjoy!



Kick back, relax, and enjoy your Dinnerly!