Blueberry Muffins
with Sour Cream & Raw Sugar

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)

🕐 30-40min   🍴 2 Servings

WHAT WE SEND

- 2 (1 oz) sour cream [1]
- 5 oz granulated sugar
- 5 oz self-rising flour [3]
- ¼ oz baking soda
- ½ oz chopped freeze dried blueberries
- 2 pkts raw sugar

WHAT YOU NEED

- 5 Tbsp butter [1]
- 1 large egg [2]
- vanilla extract
- ¼ cup milk [1]

TOOLS

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

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 280kcal, Fat 13g, Carbs 39g, Protein 4g

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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.
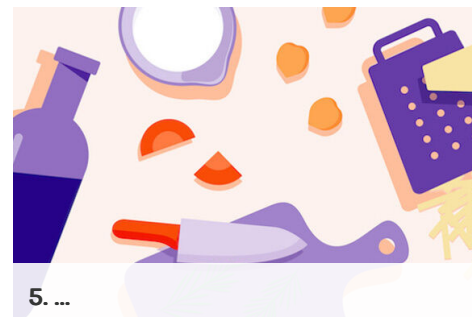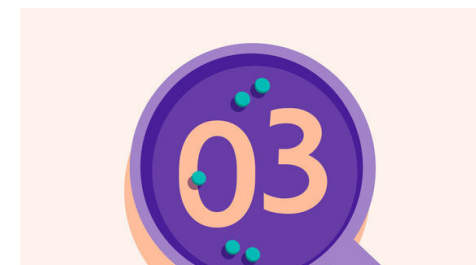

2. Mix batter

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 **⅛ 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.


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!

4. …

What were you expecting, more steps?

5. …

You're not gonna find them here!

6. …
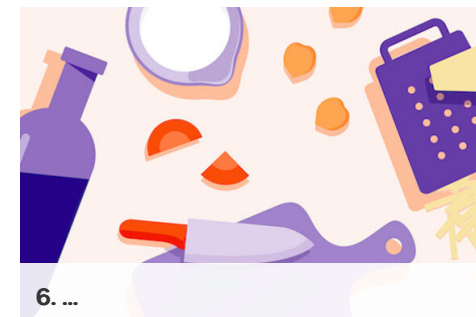
Kick back, relax, and enjoy your Dinnerly!