

JASWELL'S FARM BLUEBERRY MUFFINS

½ Cup Butter or Margarine	1 Cup Sugar
1 Tsp Vanilla	2 Eggs
½ Tsp Salt	2 Tsp Baking Powder
2 Cups Flour	1 Pint Jaswell's Blueberries
Additional sugar for tops of muffins	½ Cup Milk

Rinse Jaswell's blueberries and allow to dry. Line muffin tins and spray with non-stick cooking spray if needed. Cream together softened butter, sugar and vanilla. Beat in eggs. In separate bowl, mix together remaining dry ingredients. Add dry ingredients to butter mixture and add milk. Once well blended, fold in Jaswell's blueberries. Portion batter into muffin pan and sprinkle tops with sugar. Bake in 350° oven for 25 – 35 minutes or until golden brown.