



Recipe Provided By:

## Blueberry Ridge Orchard

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### Prize-Winning Blueberry Muffins

- ½ cup sugar
- ¼ cup butter, softened
- 1 cup sour cream
- 2 tablespoons lemon juice
- 1 ½ teaspoons grated lemon peel
- 1 egg
- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup fresh or frozen blueberries (unthawed)
- 1 tablespoon sugar
- ½ teaspoon grated lemon peel

#### PREPARATION:

Pre-heat oven at 375 degrees. In large mixer bowl combine ½ cup sugar and butter. Beat at medium speed, scraping bowl often, until creamy (1-2 minutes). Add sour cream, lemon juice, 1 ½ teaspoons lemon peel and egg. Continue beating, scraping bowl often, until well mixed (1 to 2 minutes). In medium bowl stir together flour and baking soda. By hand, stir flour mixture into sour cream mixture just until moistened. Gently stir in blueberries. Spoon into greased or paper-lined 12-cup muffin pan.

In small bowl stir together 1 tablespoon sugar and ½ teaspoon lemon peel. Sprinkle about ¼ teaspoon mixture on top of each muffin.

Bake at 375 degrees for 20 – 25 minutes or until lightly browned.

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If you have a great blueberry recipe to share, please e-mail us through our website.