



KATIES BLACKBERRY MUFFINS

What You Need

2 Cups all-purpose flour
2 tsp. Baking powder
1 tsp. Baking soda
3/4 tsp. Salt (optional)
1/2 Cup butter (softened)
1 Cup sugar
1/4 Cup brown sugar

1/4 Cup honey
2 Large eggs
1 tsp. Vanilla extract
3/4 Cup milk
1 1/2 Cups fresh blackberries (or frozen blackberries, thawed)
Paper muffin cup liners
Muffin cup baking tray
Nonstick cooking spray
Electric Mixer
2 Large mixing bowls
Sifter
Toothpick
Cooling rack

Before You Start-

Preheat oven to 350° F. Line 12 muffin cups with paper liners. Lightly spray liners with nonstick cooking spray.

Lets Make It!

In a bowl sift together all dry ingredients (except sugars) and set aside.

In a bowl, using an electric mixer beat butter until creamy. Gradually add sugars beat until well combined, add eggs one at a time, beating until blended after each addition. Stir in vanilla and honey.

Alternately add flour mixture and milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition.

Fold in blackberries

Spoon batter evenly into paper lined muffin cups. Bake 25 to 30 minutes or until golden and a toothpick comes out clean. Remove from pan immediately and cool on wire rack.

***Katie's Tid bits** *Low sugar option- Substitutions, equal parts Splenda and brown sugar Splenda, replace honey with apple sauce. Copyright ©BobsKatie Enterprises parent company of Katherines Corner

