

Blackberry Muffins

Prep: 15 min. Bake: 20 min.

Ingredients

- 1/2 cup butter, softened
- 1-1/4 cups plus 1 tablespoon sugar, divided
- 2 large eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 cups fresh or frozen blackberries

Directions

In a large bowl, add butter and 1-1/4 cups sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt; gradually stir into creamed mixture alternately with milk. Fold in blackberries.

Fill greased or paper-lined muffins cups two-thirds full. Sprinkle with remaining sugar. Bake at 375° for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

