

Cinnamon Blueberry Muffins

Yield : 12 muffins

Ingredients :

3/4 stick (6 tablespoons) unsalted butter, melted and cooled
1 cup packed light brown sugar
1/2 cup whole milk
1 large egg
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1 1/2 cups blueberries

Directions :

1. Put oven rack in middle position and preheat oven to 400°F. Put liners in muffin cups.
2. Whisk together butter, brown sugar, milk, and egg in a bowl until well combined.
3. Whisk together flour, baking powder, cinnamon, and salt in a large bowl.
4. Add milk mixture to flour mixture and stir until just combined. Gently fold in blueberries.
5. Divide batter among muffin cups and bake until golden brown, approximately 25 to 30 minutes.

Recipe courtesy of Epicurious.com

