

The Perfect Blueberry Muffins

Preheat oven to 375°F

Two 12 cup Muffin tins

#16 disher

Makes 24-30 muffins

4 large	eggs
1-1/2 cup	whole milk
2 tsp	pure vanilla extract
5 cups	cake flour
5 tsp	baking powder
1 tsp	salt
2 cups	granulated sugar
1 cup	vegetable shortening
2 cups	frozen blueberries

1. In a bowl, whisk eggs, milk and vanilla. Set aside
2. In a medium bowl, whisk cake flour, baking powder and salt. Set aside.
3. In mixing bowl, fitted with paddle attachment blend sugar and shortening for 3 minutes or until fluffy. Add egg mixture, scraping side of the bowl. Add flour mixture, making sure the sides of the bowl and bottom are scraped down. Take off of the mixer.
4. By hand, fold in frozen blueberries.
5. Using a disher, divide into prepared muffin tins, filling about 2/3rd full. Bake until a toothpick inserted into the center comes out clean, about 22 to 26 minutes.

Tips:

If you overmix the batter, you will get a flat look to the muffins.

If you overmix when you add the blueberries you will get a purple muffin.