

# BERRY MUFFINS

## Ingredients

Makes 6 large or 12 small muffins

Unsalted butter room temperature	6 tbsp + more for tins
All-purpose flour	3 cups + 2 tbsp
Baking powder	3 tsp
Salt	1 tsp
Sugar	1 1/4 cups + more for sprinkling
Large egg	1
Large egg yolks	2
Pure vanilla extract	1 tsp
Milk	1 cup
Berries of choice	1 3/4 cups

## Directions

Preheat the oven to 375 degrees. Butter large (3 3/4 inches) or small (2 3/4 inches) muffin tins, and set aside. In a large bowl, sift together flour, baking powder, and salt; set aside.

In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar on medium speed until fluffy, about 3 minutes. Add egg, egg yolks, and vanilla; mix until well combined. Reduce speed to low; alternate adding reserved flour mixture and milk to mixer, beginning and ending with flour. Remove bowl from mixer; gently fold in berries by hand.

Divide batter among muffin tins; sprinkle generously with sugar. Bake until light golden, about 45 minutes for large muffins, about 30 minutes for small muffins. Cool in pan 15 minutes. Remove from pan; transfer to wire rack, and let cool completely.

