

Buttermilk Berry Muffins



Serves: 12



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

1/2 cup unsalted butter softened
3/4 cup white sugar
2 large eggs
1/2 cup buttermilk
2 teaspoons vanilla extract
1 cup all purpose flour
1 cup whole wheat flour
2 teaspoons of baking powder
1/4 teaspoon of salt. I use French sea salt.
2 cups frozen berries. I use frozen mixed berries, straight from the freezer.

Topping For Each Muffin: Sprinkling of coarse Turbinado sugar like Sugar In The Raw or regular white sugar

PREPARATION

1. Preheat the oven to 400
2. Generously grease a 12-cup muffin tin or use paper liners to line the muffin cups. I use the empty butter wrapper to grease the cups, adding a little extra butter if necessary.
3. In a large bowl cream the butter and sugar until it looks light and fluffy. Mix in eggs and beat until incorporated. Stir in buttermilk and vanilla.
4. In another bowl, whisk the white flour and whole wheat flour, baking powder and salt. Add the dry mixture to the wet mixture. Stir just until everything is combined. The batter will be thick. Fold in the mixed berries straight from the freezer.
5. Fill the muffin cups with the batter. Sprinkle some Turbinado or regular white sugar over each muffin.
6. Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool 5 minutes. Remove from the pan and serve.