New England Blueberry Muffins

Source: Food.com

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* **Ingredients:**
* 2 1⁄2 cups [flour](http://www.food.com/about/flour-64)
* 1⁄2 cup [sugar](http://www.food.com/about/sugar-139)
* 3  teaspoons [baking powder](http://www.food.com/about/baking-powder-6)

1⁄2 teaspoon [salt](http://www.food.com/about/salt-359)

* 2  [eggs](http://www.food.com/about/egg-142), well beaten
* 3  tablespoons [butter](http://www.food.com/about/butter-141), melted
* 1  cup [milk](http://www.food.com/about/milk-360)

1 1⁄2 cups [blueberries](http://www.food.com/about/blueberry-67), washed and stemmed

**Directions**

* Preheat oven to 375F and grease muffin pans very well or line with cupcake papers.
* Sift dry ingredients together.
* Mix berries with a fourth of this mixture.
* Beat eggs; add melted butter and milk.
* Pour into dry ingredients and stir until there are no large lumps.
* Fold blueberries in lightly.
* Pour batter into prepared pans and bake for 15 to 25 minutes, depending on the size of the muffins.