



Peanut Butter Blueberry Muffins

MAKES 12 MUFFINS

INGREDIENTS

- 2 cups flour**
- 1 tablespoon baking powder**
- 1 teaspoon salt**
- 1/2 cup (1 stick) unsalted butter, softened**
- 1/2 cup White Chocolate Wonderful™ peanut butter**
- 1 1/4 cups sugar**
- 1 large egg**
- 1 cup whole milk**
- 1 cup blueberries, fresh or frozen (thawed)**

DIRECTIONS

1. Preheat the oven to 425°F. Grease 12 muffin cups or line with paper liners.
2. In a large bowl, sift together the flour, baking powder, and salt.
3. In another large bowl, using an electric mixer, cream together the butter, peanut butter, and 1 cup of the sugar. Add the egg and milk and mix well. Fold in the flour mixture, and once the dry ingredients are combined, carefully fold in the blueberries. Do not overmix the batter – a few lumps will create a better texture.
4. Pour the batter into the muffin cups and sprinkle the tops with the remaining 1/4 cup sugar. Bake for 18 to 20 minutes, or until the tops have risen and are golden brown. Allow to cool before removing from the muffin tins.



This recipe is from the *Peanut Butter & Co. Cookbook*, available at fine bookstores everywhere. © 2007



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