



KENTUCKY BLUEBERRY MUFFINS

- 1/2 Cup Butter
- 1/2 Cup Sugar
- 1 Cup Sour Cream
- 2 Eggs
- 1 Cup Self Rising White Corn Meal Mix
- 1/4 Teaspoon Baking Soda
- 3/4 Cup Fresh or Frozen Blueberries
- 1 Teaspoon Vanilla
- 1 Cup All Purpose Flour
- 1/4 Cup Chopped Nuts
- 1/4 Cup Powdered Sugar

DIRECTIONS

1. Beat together butter and sugar until light and fluffy.
2. Blend in sour cream, eggs and vanilla.
3. Add combined dry ingredients; mix well.
4. Stir in blueberries and nuts.
5. Fill paper lined or greased muffin cups 3/4 full.
6. Bake in a preheated 375 degree oven for 25 minutes.
7. Sprinkle with powdered sugar.