

S O U R D O U G H D I S C A R D M U F F I N S

Ingredients:

- 1 Cup softened Butter
- 3/4 Cup Sugar
- 4 Eggs
- 2 Teaspoons Vanilla extract
- 1 1/2 cup plain yogurt
- 1 Cup sourdough starter (discard)
- 2 Cups flour
- 1/2 Teaspoon Baking Soda
- 1 Teaspoon Baking Powder
- 2.5 Cups blueberries (or your chosen fruit fresh or frozen)



Directions:

1. Preheat oven to 400 F
2. Crease muffin tins or liners
3. Cream together butter, sugar, eggs and vanilla. Add in yogurt and starter. Stir until fully combined
4. Add in flour, baking soda, baking powder and mix until just combined. Do not over mix.
5. Fold in blueberries
6. Fill prepared muffin tins
7. Bake muffins for 20-25 minutes or until done. Check by using a toothpick and if it comes out clean they are done.

Notes: I use an ice cream scooper to help fill the muffin tins. Makes approx 24 muffins

