

Sourdough Muffins

DELICIOUS DISCARD MUFFINS



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)

DIRECTIONS

1. Preheat oven to 400 F
2. Grease 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 overmix.
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.



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Makes approx 24 muffins