



pinhurst inn

## Strawberry (or any berry) Muffins

### **Ingredients:**

1½ cups flour

½ cup sugar, plus more for sprinkling (divided)

2 1/2 teaspoons baking powder

½ teaspoon salt

1 egg

½ cup buttermilk

¼ cup (½ stick) butter, melted

1½ cups strawberries (or a combination of berries of your choice)

### **Preparation:**

Preheat oven to 375 degrees. Grease cups of muffin tin.

In large mixing bowl, sift together flour, sugar, baking powder and salt. Add egg, milk and butter; mix. Fold in berries of choice. Scoop batter into muffin cups, filling each about 1/2-3/4 full. If you want larger muffins this recipe will only yield about 9 muffins. Sprinkle a bit of sugar over top of each muffin before baking for a crispy top. Bake in preheated oven 20 to 25 minutes, or until golden. *NOTE: If you use frozen berries you may need to bake these a bit longer, but watch the tops of the muffins so they don't over-brown or dry out.*

Enjoy berry season year round!