**Blueberry Muffins**

1/2 cup (8 tablespoons) butter

1 cup sugar

2 large eggs

1 teaspoon [vanilla extract](http://www.kingarthurflour.com/shop/items/king-arthur-pure-vanilla-extract-16-oz)

2 cups [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/shop/items/king-arthur-unbleached-all-purpose-flour-5-lb)

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup buttermilk

2 1/2 cups blueberries, fresh preferred

1/4 cup sugar, for topping

Preheat the oven to 375°F. Lightly grease a standard 12-cup muffin tin; or line the tin with papers, and grease the papers.

In a medium-sized bowl, cream together the butter and sugar until well combined and fluffy.

Add the eggs one at a time, scraping the sides and bottom of the bowl and beating well after each addition. Add the vanilla and mix to combine

Combine the flour, baking powder, and salt.

Add the flour alternately with the milk, mixing gently just to combine. Scrape the bottom and sides of the bowl.

Add 2 cups of berries to the batter, stirring just to combine.

Scoop the batter into the prepared muffin pan.

Top each muffin with remaining ½ cup berries. Sprinkle about 1 teaspoon granulated sugar atop each muffin.

Bake the muffins for about 30 minutes, until they're light golden brown on top, and a toothpick inserted into the middle of one of the center muffins comes out clean.

Remove the muffins from the oven, loosen their edges from the pan, and after about 5 minutes transfer them to a rack to cool.

Yield: 12 muffins.