

Blueberry Muffins (Cake)

<http://userealbutter.com/2008/01/31/blueberry-muffins-cake-recipe/>

from Donna Hay Modern Classics 2

2 cups all-purpose flour
2 tsps baking powder (I used 1 tsp because of my elevation)
3/4 cup superfine sugar
1 cup sour cream
2 eggs
1 tsp finely grated lemon rind
1/3 cup vegetable oil
1 1/4 cups fresh or frozen blueberries

Preheat oven to 350°F. Sift flour and baking powder into a bowl. Add sugar and combine. Whisk sour cream, eggs, lemon rind, and oil together in a bowl. Stir in the dry ingredients until just combined. Fold in the blueberries. To make a 9-inch round cake: spread batter into pan and bake for 40 minutes or until toothpick comes out clean. To make muffins: fill a dozen 1/2 cup muffin tins about 2/3 full and bake for 12 minutes or until clean toothpick stage.