

Spooky Boo Berry Muffins

If you are looking for a tasty and spooky Halloween treat, these Boo Berry Muffins are for you. Easy to make and just right for any Halloween party!

What you'll need:

- 1- 12oz bag of frozen blueberries + 2 tablespoons flour
- 3-1/2 cups flour
- 1 cup sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- Zest from one lemon (about 1 tablespoon)
- 1-1/2 teaspoons salt
- 2 eggs
- 2 cups sour cream
- 2/3 cup milk
- One package baking candy eyeballs (found in the cake decorating section of most supermarkets or craft stores)



How to make it:

Preheat oven to 400°F

1. Place paper cupcake liners in 2- twelve count muffin tins
2. Remove 24 blueberries and set aside
3. Toss the remaining blueberries with 2 tablespoons of flour. Tossing the blueberries in the flour will keep them from



- sinking to the bottom of the muffins.
4. In a large bowl, combine the remaining 1- $\frac{3}{4}$ cup flour, the sugar, baking powder, baking soda, lemon zest and salt - Set aside.
 5. In a separate bowl, beat the egg, sour cream, milk and vanilla
 6. Stir the wet ingredients into the flour mixture until just combined (batter will be lumpy)
 7. Stir in the flour coated blueberries (but not the 24 you set aside) until just combined.
 8. Fill muffin cups $\frac{2}{3}$ full with batter. Place two of the reserved blueberries on top of each muffin next to each other. These will be the eye sockets
 9. Bake about 20 minutes until golden.
 10. Take the muffins out of the oven and use a toothpick to pierce each of the blueberries that you placed on top of the muffins. Insert one candy eyeball into each of those blueberries. Let the muffins cool completely. That's it! Now you have spooky boo berry muffins!

