

Jordan Marsh's Blueberry Muffins

By Marian Burros

YIELD 12 muffins

TIME 40 minutes

This recipe came to The Times in a 1987 article by Marian Burros, "The Battle of the Blueberry Muffins." Two years prior, Ms. Burros wrote about a recipe for the muffins attributed to the Ritz-Carlton in Boston (<http://www.nytimes.com/1985/07/27/style/de-gustibus-muffins-are-a-special-way-to-enjoy-blueberries.html>). The hotel had adapted a recipe used by Gilchrist's, once one of city's best-known department stores. After it ran, a reader wrote in to say that the best blueberry muffins in Boston were not from the Ritz-Carlton, but from the now-closed Jordan Marsh department store. She sent along the recipe, with a description of how she picks wild blueberries: standing in a pond in the August heat and plucking berries from bushes along the bank. This version has a lot more sugar and butter and fewer eggs than the Ritz-Carlton muffins. The recipe also calls for mashing a half cup of berries and adding them to the batter. This produces a very moist muffin, one that will stay fresh longer.

INGREDIENTS

½ cup softened butter

1 ¼ cups sugar

2 eggs

1 teaspoon vanilla extract

2 cups flour

½ teaspoon salt

2 teaspoons baking powder

½ cup milk

**2 cups blueberries, washed, drained
and picked over**

3 teaspoons sugar

PREPARATION

Step 1

Preheat the oven to 375.

Step 2

Cream the butter and 1 1/4 cups sugar until light.

Step 3

Add the eggs, one at a time, beating well after each addition. Add vanilla.

Step 4

Sift together the flour, salt and baking powder, and add to the creamed mixture alternately with the milk.

Step 5

Crush 1/2 cup blueberries with a fork, and mix into the batter. Fold in the remaining whole berries.

Step 6

Line a 12 cup standard muffin tin with cupcake liners, and fill with batter. Sprinkle the 3 teaspoons sugar over the tops of the muffins, and bake at 375 degrees for about 30-35 minutes.

Step 7

Remove muffins from tin and cool at least 30 minutes. Store, uncovered, or the muffins will be too moist the second day, if they last that long.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.