



## Strawberry Muffins

These muffins are so easy to make and so tasty! They taste better the next day so, if you can keep everyone from eating them when they come out of the oven (a big battle at my house) you will be in for a pleasant surprise! These muffins are moist and full of flavor!

Here is what you are going to need for these:

- 1/2 cup butter
- 1 1/2 cup granulated sugar
- 2 eggs
- 2 cups flour
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 1/2 cup cream
- 1 teaspoon vanilla
- 2 cups chopped strawberries (stems discarded)

Place the chopped strawberries on a foil lined baking sheet and let them air out for 20 minutes.

Sift the flour, baking powder and salt in a bowl. Grease 2 6-muffin tins.

Preheat the oven to 375 degrees. Place the butter and 1 1/4 cup sugar in a bowl. Beat until creamy. Add the eggs in , one at a time, and blend in without over beating. Add the flour mixture, alternating with the cream. Mix well but again, do not over beat. Add the vanilla. Fold in the strawberries. Fill the muffin pans 3/4 full. Sprinkle the remaining sugar on top. Place in the oven and bake for 20 to 25 minutes - until a pick inserted in the center comes out clean and the muffins are lightly browned. Enjoy!