

## **Berry Cream Muffins**

4 cups flour  
1 ½ cups sugar  
2 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
1 tsp vanilla  
4 eggs, lightly beaten  
2 cups (16 ounces) sour cream  
1 cup vegetable oil  
3 cups fresh or frozen raspberries or blueberries

In a large bowl, combine all dry ingredients. Add berries and toss gently. Combine eggs, sour cream, oil, and vanilla and mix well. Stir into dry ingredients until just moistened. Fill greased or paper-lined muffin cups 2/3 full. Bake at 400 degrees for 20-25 minutes or until done. Yields about 36 muffins.