

Double Blueberry Muffins



Makes 12

1/2c butter, room temperature

1c sugar

2 eggs

1t vanilla extract

2t baking powder

1/4t salt

3T lemon zest, freshly grated

2 1/2c blueberries, fresh, rinsed, drained

2c all~purpose flour

1/2c milk

2T sugar, for garnish

Preheat oven to 375. Line muffin tin with paper liners. In a shallow bowl, mash 3/4c blueberries with the back of a fork. Set aside until needed.

Using an electric mixer with the paddle attachment attached, cream butter until very smooth. Add sugar and beat until creamy. Add eggs, vanilla, baking powder, lemon zest and salt and mix. Add mashed blueberries and mix.

With mixer running at low speed, add 1/2 of the flour, then 1/2 of the milk and mix. Repeat. Fold in remaining whole blueberries by hand and mix well.

Using an ice~cream scoop or large spoon, fill muffin cups 3/4 full. Sprinkle sugar over top of muffins and bake until golden brown, about 25~30 minutes.

Let cool in pan at least 30 minutes before removing from muffin pan (this step is very important).

Prepare Ahead Tip

Freeze baked muffins wrapped in foil. Thaw overnight in refrigerator day before consumption. Reheat in microwave on medium~low for 10~15 seconds.