

BLUEBERRY MUFFINS

Prep time
15 min.

Actual time
40 min.

Serves
12

Step 1

Preheat oven to 400 degrees. Grease muffin tins with butter. Melt butter.

In a large bowl, sift together flour, $\frac{2}{3}$ cup sugar, baking powder, baking soda, and salt. In a smaller bowl, whisk together yogurt, butter, egg, lemon rind, and vanilla.

Ingredients

2 cups all-purpose flour
 $\frac{2}{3}$ cup sugar, plus 1 tablespoon for sprinkling on the muffins before baking
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon kosher salt
1 8-ounce container of lemon or lime whole milk yogurt (you can substitute buttermilk, sour-cream, or crème fraîche if you like)
 $\frac{1}{2}$ cup unsalted butter, melted
1 egg, lightly beaten
2 teaspoons grated lemon rind
1 teaspoon vanilla extract
2 cups blueberries, fresh or frozen and drained

Difficulty Level: Easy

Step 2

Make a well in the center of the dry ingredients, pour in the yogurt mixture and stir just to combine (don't over-mix). Fold in the blueberries. Spoon the batter into the muffin cups and sprinkle with the remaining sugar.

Step 3

Bake for 20 to 25 minutes until a cake tester is inserted in the center of a muffin and comes out clean. Remove tins from the oven onto a cooling rack. Cool at least 5 minutes until removing muffins.

If you're intimidated by baking, this is a *perfect* recipe for you! This recipe is an excellent one for building your confidence and create an unbelievably delicious treat. These muffins have always been a huge hit with clients and friends alike. Another perk of this recipe is that you can easily make a double batch and freeze half to have on hand. However, after trying them, you'll understand why they never last long in storage.

