

# Blueberry Muffins

**Yield: Makes one dozen**

## **Muffin Ingredients:**

1 stick unsalted butter, softened  
1 cup sugar  
2 large eggs  
1 teaspoon pure vanilla extract  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 tablespoon lemon or orange zest  
1/2 cup milk  
2 cups fresh blueberries

## **For the Topping:**

1 tablespoon granulated sugar mixed with 1/4  
teaspoon ground nutmeg



- Step 1:** Pre-heat oven to 375° F.
- Step 2:** Line your muffin tin with paper cups or spray tin well with *Baker's Secret*.
- Step 3:** In the bowl of an electric mixer, start creaming the butter and sugar together using the paddle attachment until it's light, white and fluffy (about 5 minutes).
- Step 4:** Once the butter and sugar are creamed (lightly colored and fluffy) **scrape down the sides of the bowl with a spatula** then add 2 eggs, one at a time, and beat until mixed together. Do not over mix.
- Step 5:** Once the sugar, butter, eggs are combined, add the vanilla, lemon zest, baking powder and salt. Beat until just combined.
- Step 6:** Carefully fold in half the flour and then half the milk to the batter. When flour and milk are incorporated, fold in the remaining flour and milk until just combined.
- Step 7:** Fold in the blueberries being careful not to break them.
- Step 8:** Using a disher, scoop the batter into the muffin tins and sprinkle the tops with the sugar-nutmeg mixture.
- Step 9:** Bake the muffins for 20 - 30 minutes, rotating the pan halfway through.
- Step 10:** Check the muffins after 20 minutes. Insert a cake tester into the center of a muffin and check if it comes out clean. When it does, they are finished.
- Step 11:** Cool muffin tin on a wire rack. After 10 minutes turn the muffins out of the tin and continue to let them cool.