

Blueberry Muffins

Makes 6 large bakery-style muffins (or 12 standard sized muffins)



Ingredients

- 1 stick (½ cup) unsalted butter, softened
- 1 cup sugar
- 2 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- ¼ teaspoon kosher salt
- 2 teaspoons baking powder
- 1 tablespoon lemon zest
- ½ cup milk, at room temperature
- 2 cups fresh (or frozen) blueberries
- 2 tablespoons sanding sugar or sugar-in-the-raw to top muffins

Steps

1. Preheat oven to 350°F. Line a standard muffin pan/tin with paper liners (or spray well with non-stick spray).
2. In the bowl of an electric mixer, cream together butter and sugar until light, white and fluffy (about 5 minutes). Add the eggs, one at a time, beating in between. Scrape down the sides of the bowl. Add the vanilla and beat again.
3. In a medium-size bowl whisk together the flour, salt, baking powder and lemon zest.
4. Now you are going to alternate adding in the flour and milk to the creamed butter/sugar mixture. Add half of the flour and stir the contents together. Scrape down the side of the bowl. Add half of the milk and stir together. Scrape. Add the rest of the flour and stir. Scrape. Add the rest of the milk and stir. Scrape down the bowl. Remove the paddle attachment. Add the blueberries and gently fold them into the batter.
4. Scoop the batter into the muffin tin with a large cookie or ice cream scoop. Sprinkle tops with sanding sugar. Bake for 25 - 30 minutes or until the tops are golden brown and a toothpick comes out clean when inserted in the center.
5. Let muffins cool for 10 minutes before removing them from the pan. These are best eaten the day of but will keep for a few days stored in an airtight container.