

Blueberry Lemon Muffins

Yields 12 muffins



Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ cup (1 stick) salted butter, softened**
- $\frac{3}{4}$ cup brown sugar, packed*
- 2 tablespoon turbinado sugar (aka Sugar in the Raw), divided
- 2 large eggs, room temperature
- 1 teaspoon lemon zest, freshly grated
- 2 tablespoons lemon juice, freshly squeezed (about 1 lemon)
- 2 teaspoons poppy seeds
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup milk***, room temperature
- 1 cup blueberries, fresh or frozen (do not thaw)

Directions

1. Preheat oven to 375°F and line a muffin tin with 12 liners.
2. In a medium bowl, whisk together the flour and baking powder.
3. In the bowl of a stand mixer, fitted with the paddle attachment, on medium speed, cream together the butter, brown sugar, and 1 tablespoon of turbinado sugar, until fluffy.
4. Beat in the egg, one at a time, scraping down the sides as needed.
5. In a small bowl, whisk together the zest, juice, poppy seeds, and vanilla extract. Slowly pour into the butter and scrape down the sides as needed. The butter may look curdled.
6. Reduce the mixer speed to low and alternate the flour mixture and milk, beginning and ending with the flour mixture. During the last addition of flour, mix only until flour streaks are no longer visible. Gently fold in the blueberries by hand.
7. Fill the lined wells about $\frac{3}{4}$ full. Sprinkle the tops of the batter with the remaining 1 tablespoon of turbinado sugar. Bake for 22-25 minutes or until a toothpick inserted comes out clean. Cool in pan for about 2 minutes before transferring to a cooling rack to cool for about 15 minutes. Serve warm.

Notes

*Light or dark is fine. Use what you have on hand

**If you don't have salted butter on hand, use the same amount in unsalted butter and add $\frac{1}{2}$ teaspoon salt to the flour mixture

***I used 1%

Storage

Store in an airtight container at room temperature for up to 5 days

Reheating Instructions

Reheat in the microwave for 15 second