



Blueberry Muffins

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Originally from Williams-Sonoma *Muffins* book

Streusel:

¼ cup flour
2 T. each brown and white sugar
¼ tsp cinnamon
2 T. cold butter

Muffins:

7 T. butter, softened
¾ cup sugar
2 eggs
2 ¼ cups all-purpose flour
4 tsp baking powder
½ tsp salt
1 cup milk
1 ½ tsp vanilla
2 tsp fresh lemon zest, optional but I highly recommend it
1 ½ cup fresh blueberries or frozen blueberries (don't thaw)

Preheat oven to 375 degrees. Grease a 12 standard muffin cups with cooking spray. For the streusel topping, combine in food processor or cut with pastry cutter till butter is in tiny chunks.

Cream the butter and sugar until light and fluffy, add eggs one at a time. In another bowl, combine the flour, powder and salt.

Add the dry ingredients to the butter mixture in two batches, alternating with milk. Add the vanilla and zest. Batter will be slightly lumpy. Fold in blueberries by hand—very gently so as not to crush them and turn your batter purple. Fill muffin cups with batter—I like to really fill them up. Sprinkle with streusel, bake 20-25 minutes. Rest in pan 5 minutes then pop out of pan. Makes 12 large muffins.

