



# the best blueberry muffins

What makes these blueberry muffins the best? Is it that they're easy to make? Yes. Or that they have a golden crust with a warm, plump blueberry interior? Yes. Or, is it the delectable, lick-your-fingers crumble that tops the muffins? Yes. Yes. Yes.

MAKES: 12 MUFFINS



julie albert & lisa gnat



## ingredients

- 2 cups flour
- 3/4 cup sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp kosher salt
- 2 cups fresh blueberries
- 1/2 cup melted margarine
- 1 cup sour cream
- 1 large egg
- 1 tsp vanilla extract
- 1 tsp lemon zest

### Crumble Topping

- 1/2 cup flour
- 1/4 cup sugar
- 2 tbsp margarine

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## directions

1. Preheat oven to 375°F. Coat a 12-cup muffin tin with non-stick cooking spray. Lightly dust cups with flour, shaking out the excess.
2. For the batter, in a large bowl, combine flour, sugar, baking powder, baking soda, salt and blueberries. Gently toss to combine.
3. In a small bowl, whisk melted margarine, sour cream, egg, vanilla and lemon zest. Gently stir into flour mixture just until blended. Do not overmix – the batter is supposed to look lumpy. Spoon batter into prepared tin, dividing evenly among muffin cups.
4. For the crumble topping, in a small bowl, use a fork to mix flour, sugar and margarine until it resembles coarse crumbs. Sprinkle topping over muffin cups.
5. Bake 23-25 minutes, until muffins spring back when gently pressed. Cool 10 minutes in the muffin tin before removing to cool on a wire rack.

*“Sometimes I think more creativity is put into muffin recipes than into the rest of society combined.”*

– JERRY SEINFELD



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