Desserts / United States

# Blueberry Lemon Muffins

Tall, tender muffins crowned with a crunchy sugar top, their soft sour-cream crumb bursting with jammy blueberries and brightened with fresh lemon zest.

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 260 g All-purpose flour
- ☐ 8 g Baking powder
- ☐ 2 g Baking soda
- ☐ 3 g Fine salt
- ☐ 170 g Granulated sugar
- ☐ 1 whole Lemon, zested and juiced
- ☐ 2 whole Large eggs, room temperature
- ☐ 180 g Sour cream, full-fat
- ☐ 60 ml Whole milk
- ☐ 115 g Unsalted butter, melted and slightly cooled
- ☐ 5 ml Vanilla extract
- ☐ 250 g Blueberries, fresh (or frozen, not thawed)
- ☐ 25 g Turbinado sugar, for topping

## Let's make it.

**01** Heat the oven to 400°F (200°C) and line a standard 12-cup muffin tin with paper liners (or grease well). In a large bowl, rub the lemon zest into the sugar with your fingertips until fragrant. Whisk in the eggs until smooth, then the sour cream, milk, melted butter, vanilla, and 15 ml of the lemon juice.

**02** Whisk the flour, baking powder, baking soda, and salt in a separate bowl. Take 1 tbsp of this and toss with the blueberries. Add the rest to the wet mixture and fold with a spatula 10–12 strokes, just until mostly combined with a few floury streaks. Add the blueberries and fold 3–4 more strokes until no dry flour shows. The batter should be thick and lumpy.

**03** Divide the batter evenly among the 12 cups (about 85 g each) — they'll be filled to the top, which gives a tall dome. Sprinkle the tops generously with turbinado sugar. Bake 18–22 minutes, until domed and golden and a toothpick in the center of a muffin comes out clean or with a few moist crumbs (streaks of purple berry juice are fine; wet batter is not). Cool 5 minutes in the tin, then transfer to a rack.

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Servings are an estimate; check quantities in the source recipe.
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