



KRISTA
SANDOR
USA TODAY BESTSELLING AUTHOR

GOLDIE STARRCARD'S LEMON BLUEBERRY MUFFINS

YIELD 12 MUFFINS

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup unsalted butter, melted and cooled slightly
- 1 cup granulated sugar
- 2 large eggs
- 1/2 cup plain yogurt or sour cream
- 1/3 cup milk
- 1 tsp pure vanilla extract
- Zest of 2 lemons
- 2 tbsp fresh lemon juice
- 1 1/2 cups fresh or frozen blueberries

For the Lemon Glaze (optional but totally worth it)

- 1 cup powdered sugar
- 2-3 tbsp fresh lemon juice

Preheat your oven to 400°F (200°C).

Line a 12-cup muffin tin with paper liners or grease the tin well.

Dry Ingredients:

In a large bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

Wet Ingredients:

In another bowl, whisk together the melted butter, granulated sugar, eggs, yogurt (or sour cream), milk, vanilla extract, lemon zest, and lemon juice until smooth and well combined.

Gradually add the wet mixture into the dry ingredients. Stir gently until just combined. Be careful not to overmix.

Gently fold in the blueberries.

Divide the batter equally among the prepared muffin cups, filling each about 2/3 full.

Place the muffin tin in the oven and bake for 18-22 minutes or until a toothpick inserted into the center of a muffin comes out clean or with a few crumbs. The muffins should be lightly golden on top.

Once done, remove the muffins from the oven and allow them to cool in the tin for about 5 minutes. Transfer to a wire rack to cool completely.

Lemon Glaze: While the muffins are cooling, prepare the glaze by whisking together the powdered sugar and 2 tbsp of lemon juice in a small bowl. If the glaze is too thick, add a little more lemon juice until you achieve the desired consistency. Drizzle the glaze over the cooled muffins.

Tip: If using frozen blueberries, do not thaw them. Mix them into the batter while still frozen to prevent the color from bleeding too much.