

Lemon-Blueberry Muffins

Submitted by Mary Ward



Muffins:

2 cups flour
1 ½ tsp baking powder
½ tsp salt
½ cup butter, softened
1 cup sugar
2 large eggs
½ cup buttermilk
Zest of 1 lemon, finely grated
1 Tsp vanilla
2 cups fresh blueberries

Crumb Topping:

5 Tbsp butter, melted
½ cup sugar
½ cup flour
½ cup oatmeal
¼ tsp salt

Glaze:

3 Tbsp lemon juice
1 cup powdered sugar

Preheat oven to 350°. Line a 12-cup muffin pan with paper liners.

Crumb Topping: Combine ingredients and stir with a fork until crumbled. Set aside.

Muffins: In a medium bowl, combine flour, baking powder and salt; set aside. In a large bowl, beat butter for 1 minute until soft and fluffy. Add sugar and continue to beat for 3 minutes. Add eggs, one at a time and beat just until incorporated. Add buttermilk, vanilla and lemon zest, mix on low until combined. Add flour mixture and stir by hand just until flour disappears. Do not overmix or muffins will be tough. Gently fold in blueberries.

Divide mixture evenly among muffin pan. Sprinkle with crumb topping. Bake for 22-25 minutes, or until light golden, or until toothpick inserted into center comes out clean. Allow muffins to cool for 5 minutes and then remove muffins to wire racks.

Glaze: Stir together glaze ingredients and drizzle over cooled muffins.

Note: Mary uses more lemon zest, blueberries and crumb topping than called for in recipe. Yum!

