



SWEET MIMI'S SUMMER BLUEBERRY MUFFINS

MAKES A DOZEN JUMBO OR 2 DOZEN STANDARD MUFFINS



INGREDIENTS

- 2 eggs
- 2 cups buttermilk
(or 1 c. sour cream + 1 c. milk)
- 2 tsp. vanilla extract

- 3 1/2 cups flour
- 1 1/2 cups sugar
- 4 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. salt

- 6 oz. melted butter
- zest of one lemon
- pint of blueberries

- 2 cups streusel

BAKE AT 325°F
FOR 30 MIN.

DIRECTIONS

Preheat oven to 325°F. Whisk together wet ingredients (eggs, buttermilk and vanilla). Sift together dry ingredients (flour, sugar, baking powder, baking soda and salt). Add wet mix to dry mix. Add butter. Add zest and 3/4 of the blueberries.

Scoop into paper-lined tins (she used a jumbo muffin tin and 3 oz. scoop). Top with streusel (below) and the remaining blueberries.

STREUSEL

1 cup dark brown sugar
3/4 cup flour
1/2 tsp. cinnamon (optional)
pinch of salt
Mix ingredients and cut in 2 oz. of cold butter.