

Blueberry Lemon Muffins



2 2/3 cups all-purpose flour
1 tblsp. baking soda
1 1/2 tsp. salt
1/2 cup sugar
2 eggs
1 cup whole milk
2/3 cup cooking oil
1 1/2 cups blueberries
2 tsp. lemon zest, divided
4 tblsp. butter, melted
1/2 cup sugar

Preheat oven to 400 degrees. Grease the cups of a 12-cup muffin tin with butter.

In a mixing bowl, sift the flour and then add the remaining dry ingredients. Stir to combine.

In a small bowl, whisk the eggs lightly. Add the milk and cooking oil and stir together.

Make a well in the flour mixture and pour all of the milk and egg mixture into the well. Stir as little as possible to moisten the flour. Set the batter aside for a minute.

In another small bowl, combine the blueberries and 1 1/2 teaspoons of the lemon zest. Fold the blueberries into the batter with a large spatula. Stir very gently and only enough to fully mix in the berries.

Spoon the batter into the prepared muffin tin. Bake on a rack in the middle position of the oven for 20 minutes or until golden brown on top.

Remove from the oven and let sit while you prepare the topping.

Melt the butter in a small pan. Put the sugar and remaining ½ tsp. lemon zest in a small bowl. Mix the sugar and lemon zest together well.

Run a knife around the edges of each muffin. Remove muffins from the tin one at a time. Brush the top of each muffin with melted butter and then dip it in the sugar and lemon zest mixture.

Place muffins on a rack to cool completely.

Enjoy!

--Never Enough Thyme

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--Recipe adapted from the “Iroquois Hotel Blueberry Lemon Muffins” published by
The Seminal <http://seminal.firedoglake.com/diary/57042>