



Blueberry Muffins

SERVINGS 20 ⌚ **PREP TIME** 15 min **COOK TIME** 25 min

DIRECTIONS

1. Preheat the oven to 350 degrees. Line muffin tins with paper liners.
2. Sift the flour, sugar, baking powder, baking soda, and salt into a large bowl and mix together. In a separate bowl, mix together the buttermilk, butter, lemon zest, and eggs. Make a hole in the center of the dry ingredients and pour the wet ingredients into the dry ingredients. Mix with a fork just until blended. Fold the blueberries into the batter. Don't over mix! With a standard (2 1/4-inch) ice-cream scoop or large spoon, scoop the batter into the prepared cups, filling them almost full.
3. Bake the muffins for 20 to 25 minutes, until golden brown.

INGREDIENTS

- 3 1/2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 4 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 cups buttermilk, shaken
- 1/4 pound (1 stick) unsalted butter, melted and cooled
- 1 1/2 teaspoons grated lemon zest
- 2 extra-large eggs, lightly beaten
- 2 cups fresh blueberries (2 half-pints)

For a pinch of
Seabra's
flavor...

You can make these with fresh or frozen blueberries if you use frozen, do not thaw them.