

## Blueberry Muffins with Lemon Sugar Topping- Mary Robichaud

### Muffins:

2 ½ cups all purpose flour

2 ½ teaspoons baking powder

1 cup sugar

1 teaspoon salt

2 large eggs

4 tablespoons unsalted butter, melted

4 tablespoons vegetable oil

1 cup buttermilk

1 ½ teaspoons vanilla extract

1 cup fresh or frozen blueberries

### Topping:

1/3 cup sugar

1 ½ teaspoons finely grated zest from 1 lemon

For the topping: Stir the sugar and lemon zest together in a small bowl and set aside.

Adjust oven rack to upper- middle position. Preheat oven to 425 degrees. Spray a standard size muffin tin with vegetable spray.

Whisk the flour, baking powder, and salt together in a large bowl. In another bowl, whisk together the sugar and the eggs until light and slightly thickened. Slowly whisk in the butter and oil until combined. Using a rubber spatula, fold the egg mixture into the flour mixture. Add the blueberries and mix just until moistened. Do not over mix.

Using a 1/3 cup measure or an ice cream scoop, divide the batter into the muffin cups.

Sprinkle the top of each muffin with the lemon sugar topping.

Bake until muffin tops are golden brown and just firm, 17 – 19 minutes. Cool in the muffin pan for 5 minutes before serving.