

# LEMON BLUEBERRY MUFFINS WITH LEMONY CRUMBLE

## *Ingredients*

For Muffins:

1/4 cup unsalted butter, room temperature

1/4 cup coconut oil; room temperature, not melted

1 cup granulated sugar

2 eggs, room temperature

1 teaspoon vanilla extract

1 cup sour cream, room temperature

about 3 teaspoons lemon zest, I just use the zest of one large lemon

1/4 cup fresh lemon juice or about the juice of one large lemon

2 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup fresh blueberries

For the Lemony Crumble:

3/4 cup all-purpose flour

3/4 cup granulated sugar

1/4 teaspoon salt

5 tablespoons unsalted butter, room temperature

2-3 teaspoons fresh lemon zest (I just used the zest of one small lemon)

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## *Directions*

PREHEAT THE OVEN TO 350, MAKE SURE TO USE AN OVEN THERMOMETER FOR ACCURACY.

IN A STAND MIXER (USE USING A HAND MIXER) CREAM THE BUTTER, COCONUT OIL, AND SUGAR TOGETHER UNTIL LIGHT AND FLUFFY.

MIX TOGETHER THE SOUR CREAM, LEMON JUICE AND LEMON ZEST IN A SEPARATE BOWL.

MIX TOGETHER THE FLOUR, BAKING POWDER, BAKING SODA, AND SALT IN ANOTHER BOWL AND WHISK TOGETHER.

WITH THE MIXER RUNNING ADD IN THE EGGS ONE AT A TIME AND MIX UNTIL INCORPORATED.

ADD IN THE FLOUR MIXTURE AND THE SOUR CREAM MIXTURE ALTERNATING BY STARTING AND FINISHING WITH THE FLOUR MIXTURE.

MAKE SURE NOT TO OVER-MIX.

TOSS THE BLUEBERRIES WITH A LITTLE BIT OF FLOUR AND FOLD THEM INTO THE MUFFIN BATTER WITH A SPATULA.

MAKE SURE THE BATTER IS EVENLY MIXED.

LINE A MUFFIN PAN WITH MUFFIN LINERS OR YOU CAN SPRAY THE PAN WITH COOKING SPRAY IF YOU PLAN TO BAKE THEM WITHOUT A LINER.

USE A SCOOP TO EVENLY DISTRIBUTE THE BATTER INTO THE PREPARED MUFFIN PAN; THIS SHOULD MAKE ENOUGH FOR 14-16 MUFFINS, SIZE CAN VARY BASED ON THE SIZE OF YOUR EGGS, ETC.

MAKE THE CRUMBLE BY MIXING THE FLOUR, SUGAR, SALT, AND LEMON ZEST TOGETHER AND THEN ADD IN THE BUTTER.

MIX IT IN WITH YOUR HANDS UNTIL THE MIXTURE RESEMBLES SAND AND WHEN YOU SQUEEZE IT, IT STICKS TOGETHER.

SPRINKLE THE CRUMBLE GENEROUSLY OVER THE MUFFINS.

BAKE AT 350 DEGREES FOR ABOUT 25 MINUTES OR UNTIL THE MUFFINS HAVE PUFFED UP AND A TOOTHPICK COMES OUT CLEAN WHEN INSERTED IN THE CENTER OF THE MUFFIN.

ALLOW TO COOL ENOUGH TO HANDLE AND REMOVE FROM THE PAN; THE BLUEBERRIES CAN STICK TO THE PAN IF THEY COOL TOO MUCH IN THE PAN.

SERVE! THESE ARE BEST SERVED HOT!

THESE CAN BE STORED AT ROOM TEMPERATURE FOR ABOUT A DAY, IF YOU WANT THEM TO LAST LONGER, STORE THEM IN THE REFRIGERATOR

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