Lemon Blueberry Muffins



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Recipe by: Laura Vitale

Makes 18

Prep Time: 10 minutes Cook Time: 25 minutes

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- __2 cups of All Purpose Flour __2 tsp of Baking Powder
- __1 tsp of Baking soda
- __1/4 tsp of Salt
- __2 Tbsp of Instant Lemon Pudding
- __1 cup of Granulated Sugar
- __Zest and Juice of 1 Lemon
- __2 Eggs
- __1 tsp of Vanilla Bean Paste or Vanilla

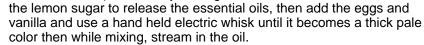
Extract

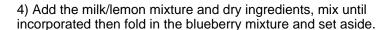
- __1/2 cup of Neutral Oil
- __3/4 cup of Milk
- __1-1/4 cups of Fresh Blueberries
- ___

For the topping:

- __1/3 cup of All Purpose Flour
- __2/3 cup of Granulated Sugar 1/4 cup of Cold Unsalted Butter, cut into
- small pieces

- 1) Preheat your oven to 375 degrees, line 2 muffin tins with 18 liners and set aside.
- 2) In a bowl, mix together the first top 5 ingredients, take about 1/2 cup of that dry mix and toss the blueberries in it and set aside.
- 3) In a large bowl, add the sugar and lemon zest (immediately add the lemon juice to the milk and allow it to sit while you work on the rest) and work your fingers in





- 5) To make the topping, in a bowl add the sugar, flour and butter and cut the butter in with a pastry cutter until its finely mixed in.
- 6) Divide your batter evenly in your lined muffin tins, top with the topping and bake for 20-25 minutes or until fully baked and allow to cool before serving.

