



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

BLUEBERRY MUFFINS WITH LEMON GLAZE



Blueberries and lemons are a perfect combination, especially in these decadent, delicious muffins. The tang of the lemon glaze serves to prepare you for sweet bites of succulent farmers' market blueberries in a light and airy batter.



00 HR 40 MINS



Serves 12



Featuring

[Alpine Blue
Triple Delight Blueberries
P & K Farms
Celio Farms](#)

INGREDIENTS

- 2?large eggs,?room temperature
- 1?cup?granulated sugar
- 1?cup?sour cream
- 1/2?cup? extra LIGHT olive oil,?(not extra virgin), or vegetable oil
- 1?teaspoon?vanilla extract
- 1/4?teaspoon?sea salt
- 2?cups?all-purpose flour,?leveled off
- 2?teaspoons?baking powder
- 2?teaspoon?lemon zest,?from 1 large lemon
- 2?tablespoon?lemon juice,?from 1 large lemon
- 1-1/2?cups?fresh blueberries,?rinsed and dried

Lemon Glaze Recipe:

- 1 cup confectioner's sugar
- 1-1/2 tablespoons fresh lemon juice
- 1/2 teaspoon lemon zest

METHOD

Muffins

Line a 12-count muffin tin with cupcake liners. Preheat oven to 400°F. In a large mixing bowl, beat together 2 eggs and 1 cup granulated sugar. It should be thick and light in color.

Add sour cream, oil, vanilla, and salt and mix just until combined.

In a small bowl, add flour and baking powder; whisk to combine. Using a handheld whisk, add flour mixture into the batter 1/3 at a time, stirring with each addition, just until incorporated. DO NOT OVERMIX or muffins can become dense.

Add lemon zest and lemon juice; whisk in just until combined. Use a spatula to fold in blueberries, just until combined.

Divide batter into muffin tin filling liners to the top or until all of the batter is used. Bake at 400°F for 20-25 minutes or until tops are golden and a toothpick inserted into the center comes out clean. Remove muffins from tin and cool on a wire rack until room temperature then drizzle with lemon glaze.

Lemon Glaze Recipe:

In a small bowl, combine 1 cup powdered sugar, 1/2 teaspoon lemon zest, and 1-1/2 to 2 tablespoons lemon juice, adding lemon juice until the desired consistency is reached. Stir until smooth. To thin the glaze more, add a little lemon juice or water. To thicken, add a little more powdered sugar.