

# Best ever Blueberry Muffins

## Ingredients

## Instructions

### Sugar Topping

1/3 cup (2 1/3 ounces) sugar

1 1/2 teaspoons finely grated zest from 1 lemon

### Streusel Topping

3 T white sugar

3 T brown sugar

1/3 cup flour

5 T melted butter

### Muffins

2 cups (or less if you are me!) fresh blueberries, picked over

1 1/8 cups plus 1 teaspoon sugar

1 tablespoon water

2 1/2 cups unbleached all-purpose flour

2 1/2 teaspoons baking powder

1 teaspoon table salt

2 large eggs

4 tablespoons (1/2 stick) unsalted butter, melted and cooled slightly

1/4 cup vegetable oil

1 cup buttermilk

2 teaspoons vanilla extract

If topping with lemon sugar, stir together sugar and lemon zest in small bowl until combined; set aside. If topping the muffins with streusel, combine ingredients until it is the size of peas and set aside.



A Cook's Quest

## Summary

**Yield:** 8

**Prep Time:** 5 minutes

**Category:** Breakfast

**Cuisine:** American