

Blueberry Muffins 2

Source Unknown

Yield: one dozen

Prep time: 10 minutes

Bake Time: 20-25 minutes

1-3/4 cup flour

2/3 cup sugar

1 tablespoon baking powder

3/4 teaspoon salt

6 tablespoons butter (softened)

1 egg

1/2 cup milk

1 teaspoon lemon zest

1/2 teaspoon vanilla

1 cup blueberries

Preheat oven 400°

In a large bowl, sift flour, sugar, baking powder and salt. With pastry blender, blend in butter, until fine crumbs. Add egg, milk, lemon zest and vanilla. Fold in blueberries. Pour into 12 cup muffin pan. Bake 20-25 minutes.

Updated preparation. Today I tried making these with my food processor.

1. Cube butter into small pieces.
2. Place dry ingredients into food processor. Add cubed butter; lightly mix butter into dry ingredients manually to coat.
3. Pulse 15-25 times until mixture looks sandy.
4. Add milk, vanilla and egg. Pulse until mixture is combined; don't overmix.
5. Remove to mixing bowl; fold in blueberries.
6. Using scooper, place one scoop into each paper-lined muffin cup.