



July is the month local blueberries flood your favorite markets, and they're worth seeking out. Juicy, with an excellent balance of acidity and sweetness, those dusky blue berries are the heart of this muffin. But summer is berry season, and this recipe works just as well with blackberries, raspberries, or other fresh fruit. The secret to a tender crumb is restraint: don't overmix. Stir until most of the flour disappears. The few thin streaks that remain will vanish in the oven. For those with gluten concerns, the recipe also lends itself well to a gluten-free flour mix.

- Leslie Mackie

INGREDIENTS:

1½ cups unbleached all-purpose flour
(Bob's Red Mill 1 to 1 works great too)

⅓ cup granulated sugar

⅓ cup light brown sugar

2¼ tsp baking powder

¾ tsp salt

2 eggs

1½ tsp vanilla extract

½ tsp lemon zest

¾ cup whole milk

1 generous cup fresh blueberries

4 Tbsp unsalted butter, melted and slightly cooled

¼ cup turbinado sugar

DIRECTIONS:

Preheat the oven to 375°F. Lightly brush the top of a muffin tin with canola oil and drop in the muffin liners.

Sift the flour, granulated sugar, brown sugar, baking powder and salt into a medium bowl. Whisk to combine.

In a separate bowl, whisk the eggs, vanilla, lemon zest and milk until well combined.

Make a well in the center of the flour mixture and pour in the egg mixture. Using a spatula, fold the batter halfway, then add the berries. After a couple more folds, drizzle the melted butter around the top edge of the bowl and fold it in. A

few small streaks of flour are fine. They will absorb as the muffins bake.

Scoop the batter into the muffin tin and sprinkle the tops with turbinado sugar. Bake 25 to 30 minutes, until golden brown on top.

Let cool on the oven rack at least 15 minutes, then gently loosen the edges and lift the muffins out.

Enjoy!

