



## Blueberry Lemon Muffins

This packed full of flavor muffin is just what one needs to start your day.

Preheat oven to 375°F

One 12-cup muffin tins, lined with paper liners.

#20 scoop

Makes 12 muffins

2 large	eggs
3/4 cup	whole milk
1 tbsp	fresh lemon juice
1 tsp	pure vanilla extract
1/2 tsp	lemon zest
2-1/2 cups	cake flour
2-1/2 tsp	baking powder
1 cup	granulated sugar
1/2 cup	unsalted butter, cut into small pieces
1/2 tsp	salt
1 cup	blueberries, fresh or frozen

1. In a medium bowl, whisk eggs, milk, lemon juice, vanilla extract, and zest. Set aside.
2. In another bowl whisk cake flour and baking powder together, set aside.
3. In mixing bowl with paddle attachment, cream sugar, butter and salt on medium speed for about 2 minutes. Add egg mixture on low speed for 2 minutes.
4. Mix the dry ingredients into the remainder of the other ingredients and mix for 2 minutes, until just slightly mixed.
5. Off of the mixer, by hand, slowly fold blueberries into the batter.
6. Scoop batter into prepared muffin tins, about 3/4 full. Bake in preheated oven, until a toothpick comes out clean after inserting it into the center of the muffin, about 15 to 18 minutes. Let cool in tin for 10 minutes on a wire rack. Transfer to rack to cool completely.