

# Blueberry Lemon Corn Muffins

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*Adapted from Gourmet, August 1998*

- 1 stick (1/2 cup) unsalted butter
- 1.5 cup all-purpose flour
- 3 teaspoons baking powder
- 1 cup cornmeal
- 3/4 cup plus 1 tablespoon sugar
- 2 tablespoon freshly grated lemon zest
- 1 cup whole milk
- 2 large eggs
- 1 cup blueberries

Preheat the oven for 375. Melt the butter and let it cool. While it's cooling, whisk the flour, baking powder, cornmeal, 1 cup of sugar and lemon zest together in a large bowl. In a second bowl, beat the milk, eggs and butter together, then combine with the dry ingredients until just mixed. Gently stir in 3/4 of the blueberries. Distribute the mixture into 12 paper-lined baking cups. Press the remaining blueberries into each cup so there are blueberries on top of each muffin. Sprinkle the remaining tablespoon of sugar evenly over the tops of each muffin. Bake for 20-25 minutes until the tops start to brown and a toothpick comes away clean. Remove from tin and let cool on a rack.