

The Best Lemon-Blueberry Muffins

author: [Alexandra Stafford](#) total time: 52 minutes yield: 6 or 12 muffins



Adapted from *The New York Times*

This is a long-time favorite recipe. The original recipe calls for making the muffins in a 6-cup jumbo muffin tin, which is especially fun, but which maybe isn't the most practical if you are feeding a small crowd. A 12-cup muffin tin works beautifully.

Salt: If using table salt or Morton kosher salt, use 3/4 teaspoon. If you are sensitive to salt altogether, use 1/2 teaspoon salt.

INGREDIENTS

- 1/2 cup unsalted butter, room temperature
- zest of 1 lemon
- 1 cup + 1 tablespoon sugar
- 1 egg, room temperature
- 1 teaspoon vanilla
- 2 cups (256 g) all-purpose or cake flour
- 2 teaspoons baking powder
- 1 1/2 teaspoon Diamond Crystal kosher salt, see notes above
- 2 cups fresh blueberries
- 1/2 cup milk or buttermilk

INSTRUCTIONS

1. Heat the oven to 375°F. Cream butter with lemon zest and 1 cup of the sugar until light and fluffy.
2. Add the egg and vanilla and beat until combined. Meanwhile, toss the blueberries with 1/4 cup of flour; then whisk together the remaining flour, baking powder, and salt.
3. Add the flour mixture to the batter a little at a time, alternating with the milk. Fold in the blueberries. **Note: Batter will be thick. This is OK.**
4. Grease a jumbo muffin tin (or a 12-cup muffin tin... though the jumbo is really fun) with butter or coat with non-stick spray. Distribute batter among muffin cups. Sprinkle batter with remaining tablespoon of sugar. Bake for 30 minutes (or less if using a 12-cup muffin tin). Check with a toothpick for doneness. If necessary, return pan to oven for a couple of more minutes. Let muffins cool in pan for about 7 minutes before serving.

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