



# Blackberry Corn Muffins

Preheat oven to 375° and line 14 standard size muffin tins with paper liners.

If your blackberries are monster sized like mine usually are, cut them into pieces.

In a medium large bowl, whisk together the first five ingredients, set aside.

In another bowl, whisk together the buttermilk, eggs and melted butter. Add to the dry ingredients and whisk until combined. Batter will be thick.

Fill each cup with two slight mounded tablespoons of batter. I use a tablespoon sized cookie scooper (like a mini ice cream scooper), two scoops, it works great. The cups will only be about half full, but you need room to add the berries and they will rise when baking, too.

Next add the berries on top of the batter, pushing in slightly, but not too much. Sprinkle the tops with the raw sugar, you can also use granulated sugar if you like but I love the rich flavor of the natural raw sugar (I also use it in the batter).

Bake for 10 minutes, rotate tins and bake another 10 - 12 minutes until light golden brown. Cool completely in tins on a wire rack before removing.

The tops will brown lightly giving them a sweet crunch with the slightly caramelized raw sugar, while the insides stay super moist and delicious. They are best enjoyed soon after baking but will store in an airtight container at room temperature for a couple days, but chances are they won't last that long.

## INGREDIENTS

- 1 1/4 cups unbleached flour
- 1/2 cup fine-ground cornmeal
- 2 tsp baking powder
- 1 tsp salt
- 1 cup sugar (can reduce to 3/4 cup)
- 1/2 cup buttermilk, room temp
- 2 large eggs, room temp
- 7 Tbsp unsalted butter, melted & cooled
- 8 ounces fresh berries
- 2 Tbsp raw sugar

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UNIQUELY YOU