



# Blueberry Orange Muffins

Preheat the oven to 400° and line a 12 cup muffin pan with paper liners or grease and flour cups.

Put the blueberries in a large bowl and add the powdered sugar, tossing gently to coat. Add the flour, baking powder, salt and sugar and mix gently until combined. You can also use frozen blueberries in this recipe, just make sure they are thoroughly thawed, drained and patted dry before tossing with the powdered sugar.

In a separate bowl, mix together the egg, buttermilk, milk, melted butter and orange zest. Add the wet mixture to the dry mixture and fold together just until combined. As a general rule, you never want to overmix muffins or they will become tough.

Divide the batter evenly among the 12 cups and bake for 18-20 minutes until golden and risen.

Cool in tins on a wire rack for 15 minutes before removing and allowing to cool completely.

## INGREDIENTS

- 1 cup fresh blueberries
- 2 Tbsp powdered sugar
- 2 cups unbleached flour
- 2 tsp baking powder
- 1/8 tsp salt
- 3/4 cup light brown sugar
- 1 large egg, lightly beaten
- 1 cup buttermilk
- 2 Tbsp milk
- 1/4 cup butter, melted
- Grated zest of 1/2 large orange

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UNIQUELY YOU