

BROWN BUTTER BLUEBERRY MUFFINS

This recipe for Brown Butter Blueberry Muffins came from my love of blueberry muffins and my desire to add brown butter to *everything*. It adds a slightly nutty flavor to these otherwise simple muffins. You might want to double the recipe.

Ingredients.

1/2 cup (1 stick) butter, browned* and cooled to room temperature.
2 large eggs
1/2 teaspoon salt
1 tablespoon baking powder
2 cups all purpose flour, sifted
zest from 1/2 lemon
2 cups fresh blueberries
1 teaspoon vanilla extract
1/2 cup milk
3/4 cup sugar (half granulated, half brown)

Directions.

Preheat oven to 375° and lightly grease a muffin pan.

In a stand mixer, combine the sugar and butter. Whip until creamed. Add in the eggs, milk and vanilla.

in a separate bowl, combine the flour, baking powder and salt. Add to the wet ingredients and mix until just combined. Don't over-mix.

Gently fold in the blueberries. If you only have frozen blueberries, defrost and drain them, discarding the water/blueberry juice.

Divide the batter into the muffin tin and bake for 25-30 minutes. Insert a skewer into the center of a muffin, if it comes out clean they're done. Enjoy.

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