

## **Lemon Blueberry Muffins (makes 16 muffins)**

### **Ingredients**

2 large eggs  
1 cup granulated sugar  
1 cup Greek yogurt plain or sour cream  
½ cup vegetable oil  
2 tsp. vanilla extract  
¼ tsp. salt  
2 cups all-purpose unbleached flour  
2 tsp. baking powder  
1 lemon – juiced and zested  
1 pint blueberries, rinsed and dried  
1 tsp. cornstarch  
Powdered sugar for garnish

### **Preparation**

Preheat oven to 375°. Using whisk attachment beat sugar and eggs on high until lightened in color and thick consistency. Add yogurt/sour cream, oil, vanilla and salt mix on low until well combined.

In separate bowl combine flour and baking powder, add flour mixture to batter in ¼ cup intervals, whisk between each addition. Add 1 tsp. lemon juice and 1 tsp. cornstarch to blueberries, stir until powder is dissolved. Add the remaining lemon juice and zest to batter, stir until mixed thoroughly. Add blueberries to batter and stir with spoon to evenly distribute.

Line muffin pans with papers and fill each cup with batter  $\frac{3}{4}$  of the way. Bake in oven 25-35 minutes. Let cool and remove from pan. Sprinkle with powdered sugar before serving if desired.