

Foodnity Recipes

Blueberry Muffin Recipe – Easy & Delicious

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/2 cup unsalted butter, melted
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp honey
- [ ] Zest of 1 lemon
- [ ] 1 1/2 cups fresh blueberries

Instructions

1. Preheat oven to 375°F (190°C). Line a muffin tin with paper liners.
2. In a bowl, whisk together flour, sugar, baking powder, and salt.
3. In another bowl, combine melted butter, honey, eggs, milk, vanilla, and lemon zest until smooth.
4. Pour the wet mixture into the dry, stirring just until combined; fold in the blueberries gently.
5. Spoon batter into liners, filling each about three-quarters full. Sprinkle a few extra blueberries on top.
6. Bake for 18-22 minutes, or until a toothpick comes out clean. Let cool in the tin for 5 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter muffin, increase honey by a tablespoon.
- For a brighter flavor, add a splash of orange juice to the wet mix.
- Mixing the batter just until combined preserves the tender crumb.