

## Very Blueberry Morning Muffins

Cook Time: 20 to 25 minutes

### Ingredients:

¼ cup unsalted butter, softened

⅔ cup sugar

1 ½ teaspoons lemon zest, finely grated

1 egg

½ teaspoon vanilla

1 ¼ teaspoons unsifted Swans Down Cake Flour

1 teaspoon baking powder

¼ teaspoon salt

⅓ cup milk

### Baking Instructions:

Preheat oven to 375 degrees. In large bowl cream butter, sugar and lemon until light, about 5 minutes. Beat in egg and vanilla. Mash ½ cup of the berries. Beat into batter. Whisk together flour, baking powder and salt. Fold into batter alternately with milk. Fold into blueberries. Spoon into 8 paper-lined muffin cups. Place topping: ¾ teaspoons sugar and ⅛ teaspoons of nutmeg, mixed, in small strainer and dust each muffin. Bake until muffins spring back when lightly touched, 20 to 25 minutes. Serve warm or at room temperature. Makes 8 muffins.