

## Lemon Blueberry Muffins

adapted from Marion Cunningham "The Breakfast Book"

- 2 cups of all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup sugar
- 2 tablespoons honey
- 2 eggs
- 1 1/4 cup plain greek yogurt
- 1/4 cup melted unsalted butter
- 1 tablespoon grated lemon peel
- 1 cup of frozen blueberries (don't thaw)

## Lemon Syrup (optional)

- 1/3 cup lemon juice
- 1/3 cup sugar
- 3 tablespoons water

Preheat oven to 375F and line 12 muffin tins.

In a small mixing bowl, stir and toss together the flour, baking powder, baking soda, and salt. In your mixer bowl combine the sugar, honey, eggs, yogurt, melted (cooled) butter and lemon zest and beat until thoroughly mixed. Add the frozen blueberries to the dry ingredients and lightly toss then add the combined dry ingredients and stir just until blended.

Spoon the batter into the prepared muffin tins, filling each cup about 2/3 full. Bake for about 15 minutes or until the tops are delicately browned and a toothpick comes clean when inserted in the middle.

While the muffins bake, prepare the syrup. Combine the lemon juice, sugar, and water in a small saucepan. Bring to a boil for 1 minute, then set aside.

When the muffins are done, remove the pan from the oven and poke the muffins all over with a toothpick. Drizzle the syrup over the hot muffins while still in the pan, allowing it to run over the top and down the sides. Let cool in the pan for 10 minutes then place on a cooling tray. Enjoy!