

BLUEBERRY MUFFINS

BOUCHON BAKERY

Ingredients

All-purpose flour

10 grams | 1 tablespoon
86 grams | ½ cup + 2 tablespoons

Cake flour

109 grams | ¾ cup + 1½ tablespoons

Baking powder

2.8 grams | ½+⅛ teaspoon

Baking soda

2.8 grams | ½+⅛ teaspoon

Salt

2.4 grams | ¾ teaspoon

Unsalted butter, at room temperature

96 grams | 3.4 ounces

Granulated sugar

96 grams | ½ cup

Unsulphured blackstrap molasses

40 grams | 2 tablespoons

Clover honey

54 grams | 2½ tablespoons

Eggs

72 grams | ¼ cup + 1½ teaspoons

Vanilla paste

1.2 grams | ¼ teaspoon

Buttermilk

57 grams | ¼ cup

Frozen wild blueberries

180 grams | ¾ cup + 3 tablespoons



ACTIVE
20 min



REST
24 hrs



BAKE
36 min



TEMP.
425°F -
325°F



TOTAL
56 min
24 hrs



YIELD
6 jumbo muffins



EQUIPMENT

- stand mixer
- scale

ALMOND STREUSEL

All-purpose flour

60 grams

Almond flour/meal

60 grams

Granulated sugar

60 grams

Kosher salt

0.3 gram | ⅛ teaspoon

Cold unsalted butter, cut into ¼-inch pieces

60 grams



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