




YIELD
12 muffins


ACTIVE
10 min


TOTAL
30 min


EQUIPMENT
· scale [optional]


BAKE
20 min


TEMP.
400°F

BLUEBERRY MUFFINS

JOY OF COOKING

Joy of Cooking

- 2 cups [250g] all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- [¼ teaspoon grated or ground nutmeg]
- 1 cup milk [235g] or cream [230g]
- 2 large eggs
- ½ cup [100g] sugar or packed light brown sugar
- 4 to 8 tablespoons [2 to 4 oz or 55 to 115g] unsalted butter, melted
- 1 teaspoon vanilla
- 1½ cups fresh or frozen blue-berries
- streusel to top, if desired

STREUSEL

- ½ cup all-purpose flour
- ½ cup sugar
- [½ teaspoon ground cinnamon]
- [¼ teaspoon ground cardamom]
- ¼ teaspoon salt
- 5 tablespoons cold unsalted butter, cut into small cubes

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4500 RECIPES FOR THE WAY WE COOK NOW
Irma S. Rombauer, Marion Rombauer Becker, and Ethan Becker




  
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