

# Blueberry Muffins

Makes 12 standard-sized muffins

These blueberry muffins are extremely on-brand, as I'd describe them as both nothing fancy and sweet enough (sorry). There is no extra crumble on top, no secret ingredients— just an excellent ratio of basic ingredients to give you a perfectly fluffy, delightfully eggy, lightly sweetened blueberry muffin. The higher temperature at which it's baked means a nicely domed, deeply browned top and the generous pre-bake sugaring gives it a gorgeous craggly, burst surface, almost as if the blueberries (of which there are many) are trying to escape. The recipe, requiring only two bowls and a whisk, is among the easier things you can bake in your kitchen and frankly, they might even be better the next day. Part Entemanns and part Costco muffin, they are, quite possibly, the best I've ever had.

## Ingredients

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**2 cups (300g) AP flour**  
**1 tablespoon baking powder**  
**1 teaspoon kosher salt**  
**½ teaspoon baking soda**  
**¾ cup buttermilk or thin yogurt**  
**¾ cup (180g) sugar plus more**  
**¼ cup lightly packed light brown sugar**  
**2 large eggs**  
**½ cup (1 stick) melted unsalted butter or olive oil**  
**1 tablespoon finely grated lemon zest, ¼ teaspoon ground cinnamon OR ½ teaspoon vanilla extract, all optional**  
**2 ½ cups fresh or frozen blueberries (if using frozen, do not defrost)**

## Instructions

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1. Preheat oven to 425°F. Line 12 standard muffin tins with liners, parchment or simply spray with nonstick spray; set aside.
2. Whisk flour, baking powder, salt and baking soda in a small bowl; set aside.
3. Whisk light brown sugar, eggs and ¾ cup sugar in a large bowl. Whisk in buttermilk and butter. Using a spatula, stir the flour mixture into the buttermilk mixture until well combined— a few bits of visible flour are okay (be gentle and don't overmix).
4. Fold in about two cups of blueberries until well distributed. Divide among prepared muffin tins and top with remaining blueberries. Sprinkle each muffin with a good amount of sugar and bake until nicely golden brown, significantly puffed up and baked through, 17–20 minutes. Let cool on a wire rack or just on the counter at room temperature.

**DO AHEAD:** Muffins can be made a few days ahead, stored wrapped and at room temperature (I like them best the next day, honestly).