



# Bakery-Style Blueberry Muffins

makes 6 large / 12-15 standard

## ingredients

wet

dry

2 lg eggs

½ cup butter, melted

½ cup plain yogurt

⅓ cup local honey

1 ½ tsp vanilla extract

½ cup whole milk

1 ¼ cup fresh or frozen  
blueberries

1¾ cup all-purpose flour

¼ cup bread flour

½ cup ground flaxseed

1 tbsp baking powder

½ tsp baking soda

½ tsp salt

1 tsp cinnamon

1 tbsp coconut  
sugar

## instructions

Preheat oven to 425 degrees. If using a silicone pan, lightly grease for easier release.

Mix dry ingredients: In a lg bowl, whisk together all dry ingredients except coconut sugar (for topping)

Mix wet ingredients: In a separate bowl, mix all wet (-blueberries) ingredients, \*ensure butter is cooled completely, until smooth

Combine wet & dry, stir gently until just combined, do not overmix

Fold in blueberries: If using frozen, rinse well, dry, dust with flour. Fold in gently.

Rest the batter: Let rest for 15-30 minutes to naturally thicken the batter

Fill cups, almost to the top and sprinkle coconut sugar on tops

Bake at 425 for 5-7 minutes, drop to 350, bake for 18 more minutes.



Enjoy!

