



Muffin Man Micah's Majestic Muffins

They may take more time than store bought mini muffins but trust us it's worth it.
Plus they pair perfectly when reading a good book.

Prep Time: 15 mins **Cook Time:** 25-30 mins **Total Time:** 45 mins

Ingredients

- 1 and $\frac{3}{4}$ cups of All-Purpose flour
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder
- $\frac{1}{2}$ teaspoon of salt
- $\frac{1}{2}$ cup of unsalted butter at room temp.
- $\frac{1}{2}$ cup of granulated sugar
- $\frac{1}{4}$ cup of light brown sugar
- 2 large eggs at room temp.
- $\frac{1}{2}$ cup of plain greek yogurt
- 2 teaspoons of vanilla extract
- $\frac{1}{4}$ cup of milk at room temp.
- 1 and $\frac{1}{2}$ cups of fresh blueberries
- Zest from one orange or lemon

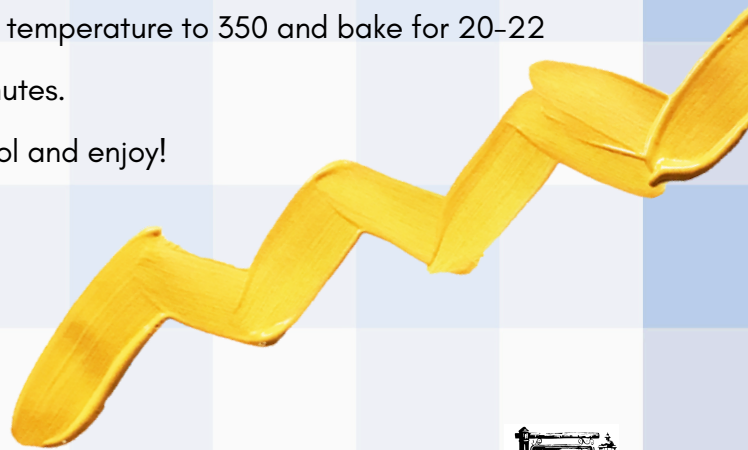
Notes

- If you need your butter to reach room temperature quickly submerge it, still wrapped, in a cup of water for ten to fifteen minutes.



Instructions

1. Line your muffin tins with paper and preheat the oven to 425 F.
2. Sift and whisk the dry ingredients in a large bowl : flour, baking soda, baking powder, and salt.
3. With an electric mixer, mix the butter and both sugars together on high for 3 minutes. Until they are light and creamy.
4. Next add the eggs one at a time and mix.
5. Next add yogurt and vanilla and citrus zest of your choice, and mix.
6. Add the milk and mix on low.
7. Add the dry ingredients in two parts and mix on low.
8. In a bowl lightly dust your blueberries with some extra flour. Then carefully stir in the blueberries into the batter with a wooden spoon.
9. Spoon the batter into the liners.
10. Bake the muffins at 425 for 5 minutes. Then reduce the temperature to 350 and bake for 20-22 minutes.
11. Cool and enjoy!



Paired with Kids on the Square - Episode "Student Council Part 1 and Part 2"

