

Triple Berry Muffins

Lovely Summer Muffin with a hint of Lemon. This recipe makes about 15 muffins



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| 1/2 cup | Butter; room temp | Preheat oven to 425 and line muffin tins. |
| 1 cup | Sugar | |
| 2 | Eggs | Cream together butter and sugar. |
| 2 tsp | Vanilla | Add eggs and vanilla and beat just until combined. |
| 1 tbsp | Lemon Zest (one lemon) | Fold in lemon zest and sour cream. |
| 1/4 cup | Sour Cream | In separate bowl whisk together flour, baking powder and salt. Gently fold into wet ingredients until just combined. Batter will be thick. |
| 3/4 cup | Buttermilk | |
| 2 1/2 cup | Flour | Toss berries in 1 tablespoon of flour and fold into batter. |
| 1 tbsp | Baking Powder | Fill muffin tins to top and bake at 425 for 5 minutes and then reduce to 375 and continue baking for an additional 10-13 minutes. |
| 1/4 tsp | Salt | Let muffins cool 5-10 in muffin tins. |
| 2 cups | Mixed Frozen Berries; coarsely chopped | Remove from tins and let cool completely. |
| 1 tbsp | Flour | |