



## Blueberry Lemon Muffins

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

#### Muffin

- ½ cup sugar
- 2 teaspoon lemon zest
- 2 eggs, at room temperature
- 1 cup whole milk ricotta cheese
- ¼ cup O&V [Lemon EVOO](#) \*
- 1/3 cup milk (preferably whole milk)
- 1 teaspoon **Melipone Vanilla** \*
- 2 teaspoon O&V [Lemon Vinegar](#) \*
- 2 cups all-purpose flour, plus 1 tablespoon
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- 1 heaping cup fresh blueberries
- 10-12 heaped teaspoons **Lemon Curd** or **Black Current Curd** (optional) \*

#### Streusel topping

- 3 tablespoons butter at room temperature
- ¼ cup brown sugar
- ¼ cup granulated sugar
- ½ cup flour
- 1 teaspoon lemon zest
- Pinch of salt

## Preparation

Preheat the oven to 375 F. Line a muffin pan with paper or silicone muffin cups.

Start by making the streusel topping by combining all the streusel ingredients in a bowl using your fingers or a fork till crumbly and clumping together.

Then, in a big bowl rub the sugar and lemon zest for the muffins together to release the oils from the zest. Then add the eggs and mix well.

Add the ricotta cheese, Lemon EVOO, milk, vanilla, and Lemon Vinegar. Mix to combine well.

In a small bowl whisk together the 2 cups flour, baking powder, and salt. Add this combination to the bowl with wet ingredients. Combine well.

Toss the blueberries in the remaining tablespoon of flour until evenly coated. Then fold the blueberries into the muffin batter.

Scoop the batter into 10-12 muffin molds filling each mold  $\frac{3}{4}$  full. Gently press a heaping spoonful of the streusel topping onto each muffin.

Bake for 25-30 minutes until the muffin is set and the streusel crumbs are golden brown.

Serve slathered with the Lemon or Black Currant Curd

Makes 12 – 14 muffins

Active time 15 minutes Total Time: 45 minutes

## Chef Note

You can also use this same recipe to make mini muffins or a loaf cake. I also love to make a glaze to drizzle on top combining 1 cup of powdered sugar to a few tablespoons milk (substitute 1 tablespoon Lemon vinegar + milk for lemonier flavor).

To make mini muffins- bake at the same temperature for 15-20 minutes

For a loaf cake bake at 350F for 1 hour

## Notes

\* The [Lemon EVOO](#) adds nice citrusy flavor but can be substituted for a high-quality **Unflavored EVOO** although the lemony flavor will be diminished. The [Lemon Vinegar](#) adds a perfect blend of sweet and tart acidity but you can substitute with lemon juice combined with a little sugar. The **Melipone Vanilla** adds tremendous aroma and flavor. If you prefer another brand, please be sure it is a high-quality vanilla.

All highlighted produces are available at [Oil & Vinegar stores](#)

Categories: Dessert, Breakfast & Brunch, Snacks & Sides, Tea, Muffins, Lemon, Ricotta, Blueberry, Streusel, Easy Entertaining, Make Ahead, Bake Sale,