

# Blueberry Cupcakes

Yield 6-7 cupcakes

## Ingredients:

½ cup + 1/3 cup (200mL) all purpose flour

¼ tsp (1mL) baking powder

1/8 tsp (0.5mL) baking soda

¼ tsp (1mL) salt

¼ cup (50mL) unsalted butter, melted

¼ cup (50mL) granulated sugar

¼ cup (50mL) packed light brown sugar

½ egg

1/8 cup (25mL) yogurt or sour cream

3/8 cup (90mL) milk

1 tsp (5mL) vanilla

1 tsp (5mL) lemon zest

Heaping ½ cup (125mL) blueberries

## Method:

1. Preheat oven to 350F. Line muffin pan with cupcake liners. Set aside.
2. In a large bowl mix the flour, baking powder, baking soda and salt together until combined. Set aside. In a medium microwave safe bowl, melt the butter. Whisk in the granulated and brown sugars. Mixture will be thick. Vigorously whisk the egg, yogurt, milk, vanilla and lemon zest until combined and uniform in texture. Slowly whisk the wet ingredients into the dry ingredients until no lumps remain. Gently fold in the blueberries.
3. Divide batter among 6 or 7 muffin cups and bake for 20 minutes or until a toothpick inserted in the center comes out clean. Allow to cool.