

Tipsy Blueberry Muffins

Camine Pappas / June 2016 / Makes 12 Regular Sized Muffins

**The "tipsy" comes from 1 pint of blueberries that have been macerating in 2 T Grand Marnier Liquor, 1/3 C sugar, 1 t lemon zest, and 1 t vanilla for 2 days. You can just use regular blueberries and add a little lemon juice in place of the liquor juice, and then add 1 t vanilla extract if you like. This will also work with raspberries or strawberries.*

INGREDIENTS:

2 C tipsy blueberries*

DRY:

1 ½ C all-purpose flour

½ C white sugar

¼ C brown sugar

Zest from 1 lemon

1 t kosher salt

1 T baking powder

½ t baking soda

WET:

1 large egg

¼ t almond extract

½ C heavy cream

¼ C 2% milk

¼ C liquor drained from the macerated berries (or with regular berries add 1 T lemon juice and 1 t vanilla extract)

¼ C light canola oil



DIRECTIONS:

Butter the insides of a 12 cup muffin tin. Combine the dry ingredients in one bowl, and stir with a fork. In another bowl, whisk the egg and add the other wet ingredients. Whisk those until well combined. Then add the wet to the dry, stirring JUST until incorporated. Don't over mix as the muffins will be tough. Now fold in the tipsy berries with a spatula. Bake in a 350 degree F oven for 15-18 minutes or until browned and toothpick inserted in center comes out clean. Let cool, invert onto a cookie sheet and serve!