



Lemon Cornmeal Blueberry Muffins

Sorry, no recipe summary available

Yield: 12

Ingredients

- 1 2/3 cups flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- pinch of salt
- 1/2 cup cornmeal
- 2 tablespoons lemon, juice
- 1/4 cup peach, nectar
- 2 egg
- 1/4 cup vegetable oil
- 1/4 cup honey
- 1/2 cup buttermilk
- zest of one lemon
- 1 cup fresh or frozen blueberries

Directions

1. Preheat oven to 350 degrees F.
2. In a medium bowl, sift together the flour, baking soda, baking powder and salt. Stir in the cornmeal.
3. In another bowl combine the wet ingredients and whisk until blended. Add the lemon zest.
4. Pour the wet into the dry ingredients. Add the blueberries. Stir with a wooden spoon until just combined and some flour remains visible. Do not over mix.
5. Line muffin tray with muffin cups or spray with oil. Spoon muffin batter evenly into 12 cups.
6. Bake on the middle rack of oven for 15 minutes or until golden.