

Double Blueberry Muffins

1/2 cup (1 stick) unsalted butter at room temperature
3/4 cup plus 1 T sugar, divided
2 large eggs
2 cups fresh blueberries (2 half-pint containers), rinsed and dried, divided
Finely grated zest of 1 lemon (about 1T)
1 cup all-purpose flour (spooned and leveled)
1 cup yellow cornmeal
2 tsps baking powder
1/2 tsp salt
1/2 cup milk

Preheat oven to 375 degrees.

With an electric mixer, cream butter and 3/4 cup sugar on medium-high until fluffy. Add eggs, 1 at a time; beat until combined.

In a shallow bowl, mash 1/2 cup blueberries with a fork until liquefied. Add to butter mixture, along with lemon zest; beat to incorporate (mixture will appear separated).

In a large bowl, whisk together flour, cornmeal, baking powder and salt. Gradually add flour mixture and milk to the butter mixture in alternating batches, beginning and ending with flour. Gently fold in remaining 1 1/2 cups blueberries.

Line a standard (12-cup) muffin tin (or a pair of 6-cup tins) with paper cups. Spoon batter into cups, and sprinkle tops with remaining 1 T sugar.

Bake until a toothpick inserted in the center of a muffin comes out clean, about 25 minutes. Cool in pan 20 minutes, then turn out muffins onto wire rack to cool 10 minutes before serving.