



Cinnamon Crumb Topped Blueberry Muffins with Lemon Creme butter

Blueberry Bake Off 2nd place winner 2015

Muffin

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/8 cup vegetable oil
1 egg
1/3 cup milk
1 cup fresh blueberries

Cinnamon crumble

1/2 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter cubed
1/2 teaspoon ground cinnamon

Lemon creme anglaise butter

4 egg yolk
1/3 cup sugar
1 1/4 cup half and half
1 teaspoon vanilla extract
1/4 cup lemon curd

Directions

Muffin directions

1. Preheat oven to 400 degrees F, line muffin tin with liners.
2. Combine dry ingredients. Mix wet ingredients separately. Mix this with flour mixture. Fold in blueberries. Fill muffin cups.
3. Crumb toppings: mix and sprinkle over muffins before baking.
4. Bake for 20-25 minutes or until done in centers.

lemon creme anglaise butter directions

1. Mix yolks and sugar until light and fluffy. Bring half and half, to scalding point.
2. Gradually pour hot creme into yolk mixture while stiffing rapidly.
3. Place over low heat, stirring until thickens.
4. Pour custard into another bowl and stir for 1 min. Stir in vanilla extract, set aside to cool.
5. When cooled, mix in lemon curd until smooth. Store covered and refrigerated.

Enjoy freshly baked blueberry muffin with chilled lemon creme anglaise butter.