

LEMON BLUEBERRY MUFFINS

- **仰** 12 MUFFINS
- (20 MINS

≅ 400 °F



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INGREDIENTS:

2 cups Calhoun's Biscuit Mix 3/4 cup sugar + 2 tbsp divided 1 large egg

1 tbsp fresh lemon juice 1 cup fresh or frozen blueberries 2 tsp grated lemon zest

DIRECTIONS:

1 cup sour cream

- 1 Preheat oven to 400 °F
- 2. In a large bowl, combine biscuit mix and sugar
- 3. Whisk egg, sour cream, and lemon juice in a separate bowl
- 4. Stir wet ingredients into dry mixture until moisturized
- 5. Fold in blueberries
- 6. Grease or paper line 12 muffin cups. Fill ½ full of batter
- 7. Bake 20 minutes or until toothpick comes out clean
- 8. Let cool on a wire rack before serving