

## THE WAY THE COOKIE CRUMBLES



### **Best Blueberry Muffins** (from Cook's Illustrated)

Makes 12 muffins

2 cups (about 10 ounces) fresh blueberries, picked over  
1½ cups (8 ounces) sugar, plus 1 teaspoon  
2½ cups (12½ ounces) unbleached all-purpose flour  
2½ teaspoons baking powder  
1 teaspoon table salt  
2 large eggs  
4 tablespoons (½ stick) unsalted butter, melted and cooled slightly  
¼ cup vegetable oil  
1 cup buttermilk  
1½ teaspoons vanilla extract

1. Adjust oven rack to upper-middle position and heat oven to 425 degrees. Spray standard muffin tin with nonstick cooking spray. Bring 1 cup blueberries and 1 teaspoon sugar to simmer in small saucepan over medium heat. Cook, mashing berries with spoon several times and stirring frequently, until berries have broken down and mixture is thickened and reduced to ¼ cup, about 6 minutes. Transfer to small bowl and cool to room temperature, 10 to 15 minutes.
2. Whisk flour, baking powder, and salt together in large bowl. Whisk remaining 1½ cups sugar and eggs together in medium bowl until thick and homogeneous, about 45 seconds. Slowly whisk in butter and oil until combined. Whisk in buttermilk and vanilla until combined. Using rubber spatula, fold egg mixture and remaining cup blueberries into flour mixture until just moistened. (Batter will be very lumpy with few spots of dry flour; do not overmix.)
3. Use ice cream scoop or large spoon to divide batter equally among prepared muffin cups (batter should completely fill cups and mound slightly). Spoon teaspoon of cooked berry mixture into center of each mound of batter. Using chopstick or skewer, gently swirl berry filling into batter using figure-eight motion.
4. Bake until muffin tops are golden and just firm, 17 to 19 minutes, rotating muffin tin from front to back halfway through baking time. Cool muffins in muffin tin for 5 minutes, then transfer to wire rack and cool 5 minutes before serving.