

THE WAY THE COOKIE CRUMBLES



Jordan Marsh-Inspired Blueberry Muffins (barely adapted from King Arthur Flour via epicurious)

Makes 12 muffins

In the future, I'll either reduce the blueberries to 2 cups (mashing $\frac{1}{2}$ cup and leaving $1\frac{1}{2}$ cups whole), or I'll follow the simmering step in Cook's Illustrated's Best Blueberry Muffin recipe with 1 cup of the blueberries, still mashing the same amount ($\frac{1}{2}$ cup) and mixing the remaining 1 cup in whole.

2 cups (9.6 ounces) unbleached all-purpose flour
2 teaspoons baking powder
 $2\frac{1}{2}$ cups blueberries (about $12\frac{1}{2}$ ounces), fresh preferred
8 tablespoons (1 stick) butter
1 cup (7 ounces) granulated sugar
 $\frac{1}{2}$ teaspoon salt
2 large eggs
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup milk

1. Adjust a rack to the middle position and heat the oven to 375 degrees. Spray the bottoms of a 12-cup muffin pan with nonstick spray or line with paper liners. In a medium bowl, combine the flour and baking powder. Mash $\frac{1}{2}$ cup of the blueberries, leaving the remaining blueberries whole.
2. In a stand mixer fitted with the paddle attachment (or a large bowl if using a hand-held mixer), beat the butter, sugar, and salt on medium speed until light and fluffy, about 2 minutes, scraping down the sides of the bowl as necessary. Add the eggs one at a time, beating well after each addition, then mix in the vanilla. Reduce the mixer speed to low; add half of the dry ingredients, then all of the milk, and then the remaining dry ingredients, beating just until evenly combined. Stir in the mashed and whole blueberries.
3. Divide the dough evenly between the prepared muffin cups. Bake the muffins until their tops are golden and a toothpick inserted into one comes out with no raw batter attached, 20-25 minutes. Cool in the pan for 5 minutes, then remove the muffins from the pan, transferring them to a wire rack.