



INGREDIENTS

WET INGREDIENTS

Zest of ½ lemon.

1 cup of granulated sugar

1 scrambled large egg

1 cup of butter milk

DRY INGREDIENTS

2 cups of sifted AP flour

2 cups of blackberries

2 TSP of baking powder

¼ TSP of kosher salt

½ TSP of ground cinnamon

½ TSP of baking soda

CRUMB COAT

¼ cup of AP flour

¼ TSP of ground cinnamon

2 TBSP of brown sugar

2 TBSP of granulated sugar

2 TBSP of cold cubed butter



BLACKBERRY MUFFINS WITH A CRUMB COAT

BY Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 375 DF.
2. In a bowl of a stand mixer fitted with a paddle attachment, add the lemon zest and sugar and continue mixing until the oil of the zest infuse with the sugar.
3. Add the scrambled egg and milk.
4. Add 2 TBSP of flour to the blackberries and mix well.
5. In a large bowl, combine the flour with the baking powder, salt, cinnamon and baking soda. Whisk together until well combined.
6. With the mixer on stir, sprinkle in the dry ingredients to the wet, one tablespoon at a time.
7. Finish mixing by hand. Gently fold in the blackberries.
8. Line the cupcake tray with cups of your choice.
9. Using a ½ cup ice cream scooper, fill in half-way the muffin cups.
10. For the crumb coat, combine the flour, cinnamon, and the two sugars. Using a pastry cutter, mix well.
11. Add the cold butter and with the pastry cutter, blend in all ingredients together.
12. Coat each muffin with the crumb coating.
13. Tap the baking tray a couple of times to get rid of any air bubbles.
14. Bake for 25 minutes until your wood skewer comes out clean.
15. Allow the muffins to cool.
16. Enjoy