

Blueberry Mini Muffin

These tiny muffins have a crunchy almond sugar flavor with a burst of blueberries and lemon. The recipe comes from an old *Gourmet* recipe. They will keep in an airtight container at room temperature for a week.

Ingredients

You will need a mini-muffin or something similar for this.

1 cup sliced toasted almonds
1 3/4 cup flour
½ cup granulated sugar
½ cup brown sugar
2 tsp. grated lemon zest
½ tsp. cinnamon
½ tsp. salt
2 large egg yolks
1 tsp. vanilla
2 tsp. fresh lemon juice
1/3 cup dried blueberries
½ cup berry jam

Directions

Put oven rack in the middle and preheat the oven to 375 degrees Fahrenheit.

Toast the almonds in a shallow baking pan, stirring once until golden brown, 3-5 minutes. Cool completely, leaving the oven on.

Pulse flour, sugar, 1 tsp. lemon zest, cinnamon, and salt in a food processor until combined. Add butter and pulse until the mixture resembles a coarse meal. Add egg yolks and vanilla and process until the mixture begins to come together in clumps.

Transfer 1 ½ cups dough to a bowl and stir in almonds, some almonds will break.

Gather the remaining dough into a ball. Generously butter the mini-muffin pan. Press 1 TBS dough into the bottom and up the side of each muffin cup. Chill the dough until firm, about 15 minutes.

Mix the remaining teaspoon of zest, lemon juice, dried blueberries and jam in a bowl.

Spoon a rounded ½ tsp of the mixture onto the dough in each muffin cup.

Crumble 1 rounded tsp. almond topping evenly over the muffins.

Bake until the topping is golden brown and the filling is bubbling, about 20-25 minutes. Cool completely in muffin pan on a rack. Loosen edges of crumbles carefully and remove from pan.

Guten Appetit!

Recipe from *Gourmet* magazine

Adapted by ©Sunnycovechef

