

# S O U R D O U G H B L U E B E R R Y C O F F E E C A K E M U F F I N S

## **The Night Before:**

Mix together either by hand or a stand mixer with the paddle attachment.

1 Cup Starter – does not have to be fully active

8 Tablespoons melted Butter

1 Tablespoon Vanilla

½ Cinnamon

½ Cup Sugar

1 Cup Buttermilk

2 Cups Flour

Cover & let stand overnight

## **The Next Day:**

Mix together in a separate small bowl

2 Teaspoons Baking Powder

½ Teaspoon Baking Soda

½ Teaspoon Salt

Pour over the batter and mix in to fully incorporate

makes 24 muffins



## **Add in:**

2 Eggs

Mix again to fully incorporate

## **Fold in:**

1.5 Cups blueberries

## **Crumb Topping (Mix together)**

Melt 3 Tablespoons Butter

½ Flour

½ Cup Sugar

Using an ice cream scoop place scoopfuls into muffin tins that have been slightly sprayed or use cupcake liners. Sprinkle the crumb topping on each muffin and lightly press in.

Bake in a preheated oven at 375 Degrees F for approx. 25-30 minutes. Muffins are done when a toothpick comes out clean. Let cool & Enjoy!

