



Blackberry Buttermilk Muffin Cakes

Makes: 16 muffin cakes

Total Time: 45 minutes

- 1 cup plus 2 tbsp sugar
- 3 large eggs, at room temperature
- 1 1/2 cups low-fat buttermilk, at room temperature
- 3/4 cups unsalted butter, melted and cooled until just barely warm so it is still liquid
- 1 tbsp pure vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 cups cake flour, sifted after measuring
- 1 1/2 tsp baking powder
- 3/4 tsp baking soda
- 3/4 tsp kosher salt
- 3 cups fresh blackberries

Preheat the oven to 350°F and place a rack in the center of the oven. Line a 12-cup jumbo muffin tin or 16 cups of two 12-cup regular muffin tins with muffin liners, or butter and flour the cups. Set aside.

In a medium bowl, whisk together the sugar and eggs. Slowly whisk in the buttermilk, melted butter and vanilla. In a large bowl, stir together the flours, baking powder, baking soda and salt. Make a well in the center and pour in the buttermilk mixture. Use a rubber spatula to fold gently just until the ingredients are combined. Fold in the blackberries until the fruit is well distributed.

Using a 1/2-cup ice cream scoop or large spoon, scoop about 1/2 cup batter into each muffin tin cup (spoon in 3/4 cup if using jumbo tins), filling the cups to the brim, almost to overflowing, and making sure the cups are evenly filled.

Bake for 30-40 minutes, rotating the muffin tins midway through the baking time, until the muffin cakes are entirely golden brown on top and spring back lightly when you press them in

the middle, and a cake tester inserted into the middle of a muffin cake comes out clean. Let the muffin cakes cool in the tin on a wire rack for 20 minutes, then remove the muffin cakes from the tins.

Chef's Note:

Muffin cakes are best enjoyed the same day you bake them, but they can be stored in an airtight container at room temperature for 2 to 3 days. If you keep them longer than one day, refresh's them in a 300°F oven for 4 to 5 minutes. Or you can freeze them, tightly wrapped in plastic wrap, for up to 1 week and reheat them in a 300°F one for 8 to 10 minutes.

Recipe from Pastry Love