

# BLUEBERRY YOGURT MUFFINS WITH A LEMON VANILLA BEAN GLAZE

ADAPTED FROM INSPIRED TASTE

---

## INGREDIENTS

muffins-

- 1 3/4 cup all-purpose flour
- 1/2 cup sugar
- 1 t baking powder
- 3/4 t baking soda
- 1/2 t salt
- 1 cup blueberry yogurt
- 1 egg
- 6 T unsalted butter, melted and cooled slightly
- zest from 1 lemon, reserve for juice below

glaze -

- juice from zested lemon
- 1/2-1 cup powdered sugar
- 1 vanilla bean, scraped

## DIRECTIONS:

1. Preheat your oven to 400F and line a 12-cup muffin pan with paper liners or spray with cooking spray.
2. In a large bowl whisk together flour, sugar, baking powder, baking soda, and salt. In a small bowl whisk together the yogurt, egg, butter, and lemon zest. Add wet ingredients to dry ingredients and fold together until completely moistened.
3. Divide among 12-cup muffin pan. Bake for 10-15 minutes or until golden or when a toothpick inserted in the center of a muffin comes out clean. Cool on a wire rack and make the glaze.
4. Whisk together the lemon juice and 1/2 cup powdered sugar. Mix in the vanilla bean. Add more powdered sugar as needed to make the best glaze ever. Transfer glaze to a sandwich bag and snip the corner. Drizzle over cooled muffins. Enjoy!