

# Blueberry Swirl Muffins

Between the whole blueberries and the blueberry swirl, these muffins deliver a burst of flavor in every bite. The lemon sugar makes the tops extra crunchy.

**Makes:** 12 muffins

**Prep Time:** 20 minutes

**Cook Time:** 25 minutes

---

1¼ cups plus 1 teaspoon sugar  
Finely grated zest of 1 lemon  
2 cups fresh blueberries  
2¼ cups My Gluten-Free All-Purpose Flour (below)  
1 tablespoon baking powder  
1 teaspoon salt  
2 large eggs, at room temperature  
½ cup canola oil  
1 cup Cashew or Almond Milk  
2 teaspoons pure vanilla extract

---

1. In a small bowl, stir together ¼ cup of the sugar and the lemon zest. Set aside.
2. Preheat the oven to 425°F with a rack in the middle. Spray a 12-cup muffin pan with cooking spray.
3. In a small saucepan over medium heat, bring 1 cup of the blueberries and 1 teaspoon of the sugar to a simmer. Cook, mashing occasionally, until thickened, about 5 minutes. Let cool to room temperature, about 10 minutes.
4. In a large bowl, whisk together the flour, baking powder and salt. In a medium bowl, beat together the remaining 1 cup sugar, eggs, oil, milk and vanilla until smooth. Add to the flour mixture and stir until just combined. Fold in the remaining 1 cup blueberries. Pour the batter into each prepared muffin pan cup until two-thirds full. Spoon about 1 teaspoon of the blueberry compote into each muffin batter center and, using a fork, swirl. Sprinkle generously with the lemon sugar. Bake until a toothpick inserted in the center comes out clean, 16 to 18 minutes. Let cool on a rack before serving. (The muffins can be frozen in an airtight container for up to 1 month.)

## My Gluten-Free All-Purpose Flour

**Makes:** About 10 cups

**Prep Time:** 12 minutes

6 cups (870 g) white rice flour

3 cups (375 g) tapioca flour  
1½ cups (246 g) potato starch  
1 tablespoon (9 g) salt  
2 tablespoons (18 g) xanthan gum

In a large bowl, whisk together all the ingredients. Transfer to an airtight storage container.  
(The flour keeps in a cool, dry place or refrigerated for up to 6 months.)