

## Huckleberry Muffins

<http://userealbutter.com/2017/08/21/huckleberry-muffins-recipes/>  
based on [\*Smitten Kitchen's Perfect Blueberry Muffins\*](#)

5 tbsps unsalted butter, melted  
1/2 cup granulated sugar  
1 tsp lemon zest, finely grated  
3/4 cup sour cream (or plain yogurt)  
1 large egg  
1 1/2 cups all-purpose flour  
1 1/2 tsp baking powder  
1/4 tsp baking soda  
1/4 tsp salt  
1 1/2 cups huckleberries, fresh or frozen (use blueberries if no huckleberries)  
3 tbsps turbinado sugar (more or less as desired)

Preheat oven to 375°F. Line muffin tins with 9-12 papers (depends on size of tins) or grease the tins. Pour the melted butter into a large bowl and whisk in the sugar, lemon zest, sour cream (or yogurt), and egg until smooth. In a medium bowl, whisk the flour, baking powder, baking soda, and salt together until mixed. Toss the berries into the dry ingredients until coated. Fold the dry ingredients and the berries into the wet mixture until just combined. Scoop muffin batter into the lined muffin tins (up to the edge of the tin) and top each muffin with a half teaspoon of turbinado sugar (the original recipe calls for 1 teaspoon, but I find it a bit too sweet). Bake for 25-30 minutes or until a toothpick comes out with moist crumbs clinging to it. Remove from oven and allow the muffins rest in the pan for another 10 minutes. Makes 9-12 muffins.