

## Huckleberry's Blueberry Bran Muffins

*Recipe courtesy Chef Zoe Nathan of Huckleberry, Santa Monica; with permission from Lucy Lean and Welcome Books.*

### Ingredients for Huckleberry's Blueberry Bran Muffins:

8 tablespoons (1 stick) unsalted butter, melted and cooled  
1/4 cup brown sugar, plus more for topping  
1/2 teaspoon salt  
1 large egg  
1/4 cup maple syrup  
1/4 cup honey  
1/4 cup canola oil  
1 cup all-purpose flour  
1 cup wheat germ, lightly toasted  
1 teaspoon baking soda  
1 cup plain full-fat yogurt  
2 cups blueberries



**NOTES:** I substituted 1/2 cup buttermilk for the yogurt and omitted the canola oil. I used Bob's Red Mill Raw Wheat Germ, lightly toasted in the oven, 325(F) 8-10 minutes, and frozen blueberries. No baking time was mentioned in the recipe, so I went with 20-25 minutes.

### Directions:

- 1) Preheat the oven to 350(F).
- 2) Place cupcake liners in a 12 cup muffin pan.
- 3) In a large bowl, whisk by hand the butter, brown sugar and salt. Add the egg and whisk to combine.
- 4) Add the maple syrup, honey and canola oil. Whisk until emulsified.
- 5) Add the flour, wheat germ, baking soda and yogurt. Whisk together just until combined.
- 6) Fill the muffin cups about three-quarters full. Top with lots of fresh berries. Crumble a little brown sugar on top of the fruit.
- 7) Bake in the oven until the cake springs back and the tops are golden brown.