The Best Lavender Blueberry Muffins

By Katie Henry @ Produce On Parade
Makes 12 muffins

There are no words to describe how perfect these muffins are. They are so incredibly moist and fluffy. The wild blueberries lend a robust tartness, the lavender is floral and comforting and sugar sprinkled on top gives a nice, sweet crunch. I don't know if I'll be able to resist making them again this weekend!

Ingredients

- 1 Tbsp. ground flax seed
- 2 Tbsp. cold water
- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1/2 tsp. salt
- 1 cup granulated vegan sugar
- 1/4 cup vegan butter, melted and cooled slightly
- 1 1/4 cups (10 oz.) vegan sour cream
- 1/2 tsp. vanilla extract
- 1 1/2 cups frozen blueberries, wild if you can find them
- 1 1/2 Tbsp. fresh lavender, minced
- extra sugar, for sprinkling on top

Instructions

1. Preheat oven to 350 F and spray a regular 12 muffin pan with nonstick cooking spray.
2. Whisk together the cold water and flaxseed and set aside.
3. In a medium bowl combine the flour, baking powder, and salt; set aside.
4. In an electric stand mixer bowl or a large bowl add the flax mixture and the sugar and whisk vigorously for about 1 minute. Add the butter and whisk until combined. Add the vanilla and sour cream in two steps, mixing until just combined.
5. Add the frozen blueberries and lavender to the dry mixture; toss to coat. Gently fold the dry mixture into the wet mixture until just combined. Be very cautious not to overmix. There may even be some sprays of flour and that's okay. The batter should be very thick.
6. Drop an even amount of dough into each muffin space on the pan. Do not flatten or arrange the batter and do not overfill. Bake at 350 F for about 30 minutes until somewhat firm and a light golden brown around the edges. Rotate the pan halfway through.
7. Remove from pan and place on a wire cooling rack; sprinkle with sugar if you like and allow them to cool completely before storing in an airtight container.

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