

Buttermilk Berry Muffins

yield: 12 muffins

Source: [JoyofBaking](#)

Ingredients:

2 ½ (325g/11.5oz) cups all-purpose flour
¾ cup sugar
2 teaspoons baking powder
½ teaspoon baking soda
pinch of salt
zest from 1 orange or lemon
1 large egg - lightly beaten
1 cup buttermilk - room temperature
½ cup oil
1 teaspoon vanilla extract
1 ½ - 2 cups berries (raspberries, blueberries or/and blackberries)

Directions:

In one bowl mix together the buttermilk, egg, oil and vanilla.

In another whisk together the flour, sugar, baking soda and powder, salt and zest.

Gently fold the berries into the dry ingredients. Then add the wet ingredients into the dry and stir well but only until the ingredients are combined.

Fill each muffin cup almost full with batter. Bake in a preheated oven 375F/190C for about 20-25 minutes.

Cool down and serve.

Enjoy!:)