

Raspberry Muffins with Frozen Raspberries

Tender and moist, these Raspberry Muffins with frozen raspberries, buttermilk, and lemon zest bring a fresh taste of summer at any time of year.

Raspberry Muffins with Frozen Raspberries Ingredients

- 3/4 cup (148g) granulated sugar
- Zest of one lemon
- 1 large egg (50g) room temperature
- 1 cup (227g) buttermilk, room temperature
- 1/2 cup (99g) canola or vegetable oil
- 1 teaspoon vanilla extract
- 2 1/2 cups (300g) all-purpose flour
- 2 teaspoons (8g) baking powder
- 1/2 teaspoon (3g) baking soda
- 1/4 teaspoon (1g) fine kosher salt
- 1 1/2 cups (213g) frozen or fresh raspberries



How to Make Raspberry Muffins with Frozen Raspberries (12 muffins)

Place oven rack at the middle position. Preheat the oven to 350 Fahrenheit (180 Celsius).

Spray a 12-cup muffin pan with baking spray.

In a small bowl, rub the lemon zest into the granulated sugar. Set aside.

In a medium bowl, whisk the egg. Then, whisk in the buttermilk, oil, and vanilla extract. Set aside.



In a large bowl, whisk the flour, baking powder, baking soda, and salt.

Then, whisk the lemon-sugar mixture into the flour mixture.

Add the frozen raspberries to the flour mixture. With a silicone spatula, fold gently to combine.

Add the egg mixture to the flour mixture. With a silicone spatula, fold gently only until combined. Do not overmix.

Use a cookie or ice cream scoop to add batter into each muffin cup until three-quarters full.

Bake for 20-25 minutes. Halfway through the baking time, rotate the pan front to back.

Bake until the muffin edges are golden brown or when a toothpick inserted into the center of a muffin comes out clean.

Let the muffins cool in the pan on a wire rack for about 10 minutes.

Use an offset spatula to remove the muffins from the pan. Let muffins cool completely on a wire rack.

Store cooled muffins in an airtight container at room temperature for up to 3 days.

For longer storage, you can freeze the muffins for up to 3 months: Wrap the cooled muffins individually in plastic wrap before placing in a freezer bag.

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