

## 1<sup>st</sup> Place Vancouver Farmers Markets Blueberry Muffin Competition 2010

### Blueberry Haze Muffins The Pastry Gang

#### Oatmeal:

20g vegetable oil  
45g butter  
260g milk  
20g agave nectar  
40g corn syrup  
135g quick oats  
5g vanilla extract  
5g spices (cinnamon, allspice, nutmeg)  
3g salt

Zest of an orange

#### Muffin Batter:

250g all purpose flour  
5g baking soda  
5g baking powder  
215g sugar  
3 eggs  
85g yogurt  
Inclusions: frozen cream cheese pieces, BC blueberries

#### Streusel Topping:

150g unsalted butter  
90g sugar  
90g brown sugar  
125g pastry flour  
Cinnamon  
Salt

#### Preheat oven to 350 degrees

**Oatmeal:** Bring the oil, butter, agave, milk and corn syrup to a boil. Stir in oats and boil until thick and shiny. Add the vanilla, spices, salt and zest and spread on to a tray to cool.

**Streusel:** Cream butter and sugars together. Add flour and spices. Chill. Once chilled pass through cheese grater for texture.

**Muffins:** Beat eggs and sugar together. Combine dry ingredients, set aside. Add cooled oatmeal to sugar and eggs. Fold in dry ingredients and yogurt to oatmeal mixture until just combined. Line muffin tray with cups. Alternate adding batter, blueberries, and frozen cream cheese chunks until filled. Top with the grated streusel.

Bake for approximately 40 minutes.

## **2<sup>nd</sup> Place Vancouver Farmers Markets Blueberry Muffin Competition 2010**

### **Blueberry Lemon Corn Muffins by Roberta LaQuaglia**

#### **Ingredients**

1 cup all-purpose flour  
1 cup yellow cornmeal  
1 tablespoon double-acting baking powder  
1 teaspoon salt  
½ cup unsalted butter, melted and cooled  
1 large egg  
1/3 cup honey  
1/3 cup sugar  
¾ cup milk  
2 cups blueberries  
1 lemon – juice and zest

#### **Preparation**

In a bowl whisk together the flour, cornmeal, baking powder and salt. In a small bowl, whisk together butter, egg, honey, sugar, milk, lemon juice and zest. Stir the butter mixture into the flour mixture, stirring until the batter is just combined, and fold in the blueberries.

Divide the batter among 12 buttered ½-cup muffin tins, bake the muffins in the middle of a preheated 425°F oven for 15 to 20 minutes, or until they are golden and a tester comes out clean, and turn them out onto a rack.

## 3<sup>rd</sup> Place Vancouver Farmers Markets Blueberry Muffin Competition 2010

### Cocoberry Muffins by Lawren Moneta

#### Ingredients

2 ½ cups all purpose flour  
1 ½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
¾ cups sweetened grated coconut  
½ teaspoon freshly grated nutmeg  
1 teaspoon lime zest  
2 cups fresh BC blueberries  
1 1/3 cups brown sugar, lightly packed  
½ cup coconut milk  
½ cup canola oil  
2 eggs  
1 teaspoon pure vanilla extract  
½ teaspoon coconut extract  
unsweetened ribbon coconut, for garnish  
turbinado sugar, for garnish

#### Method

Preheat oven to 350°F.

Line a twelve cup muffin tin with large paper liners.

In a large bowl sift together flour, baking powder, baking soda and salt.  
Add in grated coconut, nutmeg, lime zest and blueberries.

In a separate bowl whisk together brown sugar, coconut milk, oil, eggs and vanilla extract and coconut extract.

Add flour mixture to brown sugar mixture and fold together until moistened.

Divide batter evenly amongst muffin cups.

Sprinkle tops of muffins with ribbon coconut and turbinado sugar.

Bake in preheated oven for 30-35 minutes.

Cool slightly and remove muffins from pan.

Finish cooling on a wire rack.

Yields 12 muffins.