



**Gourmet Chef**  
your culinary superstore

M-F 9am-6pm  
Sat 10am-6pm  
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Reprinted with permission from **Huckleberry** by Zoe Nathan. Copyright 2014. Published by Chronicle Books, San Francisco, CA. All rights reserved.

### **Vanilla Raspberry Muffins**

*Makes 12 Muffins*

I make these almost every week for my son's swim class. I can't really ever get him to stay in the water for the whole class, or really even half the class, but at least the muffins never fail to be an insane hit with the kids. These would also be great for a high tea or a Sunday brunch. I love these with raspberries, but you can easily use any berry you prefer. It's very important not to overbake these, so please stay close to your oven when baking them. If you don't have rice flour, feel free to omit it.

1-1/4 cup/160 g all-purpose flour  
2 tbsp brown rice flour  
1 tsp baking powder  
1 tsp baking soda  
1 cup/200 g sugar, plus more for sprinkling  
1/2 tsp kosher salt  
1 cup + 2 tbsp/255 g unsalted butter, cubed, at room temperature  
2 eggs  
3 egg yolks  
2 tbsp vanilla extract  
3 tbsp buttermilk  
1-1/2 cups/180 g fresh raspberries

1. Position a rack in the middle of your oven and preheat to 375°F/190°C. Line one 12-cup muffin pan with 12 paper liners.
2. In a stand mixer fitted with the paddle attachment, mix both flours, the baking powder, baking soda, sugar, salt, and butter on low speed until lumpy but starting to come together.
3. With the mixer on low speed, slowly pour in the eggs, egg yolks, vanilla, and buttermilk. Mix until just combined. Scrape the sides of the mixer bowl well, making sure everything is incorporated. Gently fold the berries in by hand, trying hard not to crush them.
4. Fill the muffin cups three-quarters full with batter and sprinkle with sugar. Bake until the muffins just barely spring back to the touch, about 20 minutes.

These keep well, tightly wrapped at room temperature for up to 2 days.