

Purr-fect Relic Cozy Mystery Series Recipes

Blueberry Supreme Cupcakes

Rebecca Cuthbert's favorite indulgence? The Blueberry Supreme cupcakes baked by Luna Sage at the Sweet Spot bakery. Today, Luna is sharing her recipe so you can enjoy them too!

Ingredients:

- 2 3/4 cups cake flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 4 large eggs, room temperature
- 2 teaspoons vanilla extract
- 1 tablespoon lemon zest
- 1 1/3 cups sugar
- 12 tablespoons unsalted butter, melted and cooled
- 1/2 cup buttermilk
- 1/2 cup sour cream
- 1 1/4 cups fresh or frozen blueberries, tossed in 1 tablespoon flour



Directions:

Preheat oven to 350°F and line cupcake pans with paper liners. In a bowl, whisk together flour, baking powder, baking soda, and salt. In a separate bowl, whisk eggs, vanilla, lemon zest, and sugar until light and slightly thickened. Slowly mix in the melted butter. Stir in the buttermilk and sour cream. Gently fold the dry ingredients into the wet mixture until just combined. Fold in the floured blueberries last. Fill cupcake liners about 2/3 full and bake for 18–22 minutes, or until a toothpick comes out clean. Cool completely before frosting.

