

BUTTER PUFFS WITH BLUEBERRY COMPOTE

BUTTER PUFFS

Adapted from the Joy of Cooking

- 2 C flour
- 1 T baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2 eggs
- 1 (8 oz) container sour cream
- 1 2/3 C sugar, divided
- 3 sticks unsalted butter, melted, divided
- 1 tsp vanilla
- 2 tsp cinnamon

Preheat oven to 400. Grease a standard 12-muffin pan or a 24-mini-muffin pan.

In a large mixing bowl, whisk together flour, baking powder, baking soda, and salt. In a separate bowl, combine eggs, sour cream, 2/3 C sugar, 1 stick melted butter, and vanilla. Add this mixture to the flour mixture, stirring just until the dry ingredients are moistened. The batter won't be smooth (which is fine - you don't want to overmix it).

Divide the batter evenly into the muffin cups. Bake until a toothpick inserted in the centers comes out clean. (Mine took about 10 minutes for the mini-muffins; standard size will take a little longer.)

Melt the remaining 2 sticks of butter in a bowl. Combine 1 C sugar and 2 tsp cinnamon in another bowl. When the muffins come out of the oven, dip them in the melted butter, then roll them in the cinnamon sugar mixture. Place them on a rack to cool.

Serve with blueberry compote (recipe below).



BLUEBERRY COMPOTE

- 3 C fresh blueberries
- 2 T water
- 1 T lemon juice
- 1/3 C sugar

Combine all ingredients in a heavy saucepan and cook over medium heat until the blueberry skins "pop" and the mixture has thickened slightly, about 10-12 minutes, stirring occasionally with a rubber spatula. Allow to cool, as the mixture will continue to thicken and almost gel slightly as it cools. (If you've ever made cranberry sauce at Thanksgiving, this is pretty much exactly like that but with blueberries.) Store in the refrigerator.

Spoon warm compote over butter puffs. Or over ice cream. Or on pancakes or waffles. Or on croissants. Or all of the above.

