



Blackberry, Lime, and Honey Corn Muffins with Kid-Made Butter

By Erin Fletter

Prep Time 15 / Cook Time 30 / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

mix: to thoroughly combine two or more ingredients until uniform in texture.

wet vs dry: to mix wet and dry ingredients separately before combining them: dry ingredients are flours, leavening agents, salt, and spices; wet ingredients are those that dissolve or can be dissolved (sugar, eggs, butter, oils, honey, vanilla, milk, and juices).

separate eggs: to remove the egg yolk from the egg white by cracking an egg in the middle and using the shell halves, the palm of the hand, or a device to keep the egg yolk in place while the egg white falls into a separate bowl.

Equipment

- Oven
- Muffin pan
- Paper cupcake liners
- Mixing bowls
- Dry measuring cups
- Measuring spoons
- Wooden spoon
- Toothpicks
- Plastic jar + tight-fitting lid

Ingredients

Blackberry, Lime, and Honey Corn Muffins with Kid-Made Butter

- 3/4 C all-purpose flour **(for GLUTEN ALLERGY sub 3/4 C gluten-free/nut-free all-purpose flour)**
- 1 1/2 tsp baking powder
- 1 lime
- 1/2 C yellow cornmeal
- 1/2 granulated sugar
- 1/2 stick or 1/4 C unsalted butter, softened **(for DAIRY ALLERGY sub 1/2 stick or 1/4 C dairy-free/nut-free butter)**
- 1/2 C milk **(for DAIRY ALLERGY sub 1/2 C dairy-free/nut-free milk)**
- 2 large eggs **(for EGG ALLERGY sub 1 banana)**
- 1/2 C fresh or frozen blackberries
- 3/4 C heavy whipping cream **(for DAIRY ALLERGY sub 1/2 C dairy-free/nut-free butter)**

Food Allergen Substitutions

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Gluten/Wheat: For 3/4 C all-purpose flour, substitute 3/4 C gluten-free/nut-free all-purpose flour.

Dairy: For 1/2 stick or 1/4 C unsalted butter, substitute 1/2 stick or 1/4 C dairy-free/nut-free butter. For 1/2 C milk, substitute 1/2 C dairy-free/nut-free milk. For 3/4 C heavy whipping cream, substitute 1/2 C dairy-free/nut-free butter.

Egg: For 2 large eggs, substitute 1 banana.

Instructions

Blackberry, Lime, and Honey Corn Muffins with Kid-Made Butter

preheat + measure + mix

Preheat your oven to 375 F. Have kids measure and add **3/4 cup flour, 1 1/2 teaspoons baking powder, and 1/2 cup yellow cornmeal** to a medium bowl. Mix together and set aside.

measure + mix

In a medium bowl, have kids measure out **1/2 cup milk, 1/3 cup honey, 1/2 stick or 1/4 cup softened butter, and 1/2 cup blackberries**. Mix together with a wooden spoon and set aside.

crack + squeeze

Crack **2 eggs**. Add the eggs to the wet bowl. Have kids slice **1 lime** in half and squeeze the lime juice into the wet bowl.

combine

Mix the wet and dry bowl together and mix just enough to combine. Don't over mix! It should look nice and purple!

pour + bake

Place paper liners in the muffin pan wells and pour the batter halfway up the lined wells. Bake for 20 to 30 minutes or until golden brown and a toothpick comes out clean when stuck in the center of a muffin. Next, make the Kid-Made Butter.

shake + shake + shake

As the muffins bake, fill a plastic jar halfway full of **whipping cream** (about 3/4 cup). Seal with the lid and have kids take turns shaking the cream as hard as they can for about 3 or 4 minutes. Eventually the cream will clump together, forming butter, and the buttermilk will be like water in the jar. Pour off the buttermilk and slather the butter on your muffins. Yum!

Featured Ingredient: Blackberry!

Hi! I'm Blackberry!

"I'm kind of sweet, kind of tart, and you can often find me growing along trails. If you pick me while you're out walking or hiking, wait until I'm ripe and watch out for thorns!"

History

The blackberry is a plant and an edible fruit from the Rose family. The fruit is a collection of black drupelets. The fruit is juicy, sweet, and slightly tart.

The blackberry's origin is unclear, however, they have been eaten for at least 2,500 years. The stomach contents of an Iron Age woman from about 500 BCE, found in a Danish bog, revealed she had recently eaten blackberries and millet (a cereal grain).

Ancient and more recent cultures used parts of the blackberry plant and fruit for traditional medicine. The Greeks used them for gout and sore throats. The Romans made tea with the plant's leaves to cure illnesses. They were used in the 18th century to aid in digestion and stomach ailments. Indigenous Americans also found medicinal uses for blackberries.

In the Middle Ages, blackberry wines and tonics were seen as more affordable than beer and mead (honey wine). In the 18th and 19th centuries, blackberry cordials, jellies, and jams became popular.

The United States has been responsible for the development of some blackberry cultivars and hybrids. The

loganberry is an example of a hybrid blackberry and raspberry, accidentally developed in 1881 by James Harvey Logan, a judge and horticulturalist from Santa Cruz, California.

The marionberry is a blackberry cultivar released in 1956 as part of a USDA breeding program with Oregon State University. It was called "marionberry" after Marion County, Oregon, the county in which it was developed.

The largest blackberry producer worldwide is Mexico. The state of Oregon is the top producer in the United States.

Anatomy

The blackberry comes from the Rubus genus and Rosaceae family. Perennial flowering plants in the Rose family include blackberries, dewberries, and raspberries.

The fruit grows on bramble bushes, thorny shrubs that are part of a thicket, or a dense group of bushes or shrubs. Thornless varieties have also been developed.

Botanically, the blackberry is not a berry. Rubus or bramble fruits are aggregate fruits consisting of a collection of drupelets (small, individual drupes, a fleshy fruit with thin skin and a central stone or seed). One difference between a blackberry and a raspberry is that the blackberry's torus or core stays with the fruit when it is picked. The raspberry's core does not remain, which leaves a hollow core in the fruit when picked.

One blackberry species, Rubus armeniacus or "Himalayan" blackberry, was introduced to North America by Luther Burbank in 1885 in Santa Rosa, California. He imported the seeds from India. It was cultivated throughout the US by 1915. However, it soon began to grow uncontrolled and is now considered an invasive species. It is often found growing around lakes and in parks.

How to Pick, Buy, & Eat

Blackberries are ready to pick from June through August, depending on where you live. You can tell they are ripe when they are plump and black, not red or purple.

In the southern US, they may be ready by early summer or June. In the Pacific Northwest, they ripen by late summer, usually August. In other parts of the country, blackberries are ripe sometime in between. Fresh blackberries are great as a snack whether you buy them from the store or pick them right off the plants! Blackberries are added to jams, jellies, and desserts, like pies, tarts, and crumbles. They can also be added to salads and made into sauces for meats.

Nutrition

Blackberries are a rich source of manganese and vitamins C and K. They are high in fiber, low in sugar, and

have very little fat.

The fruit contains omega-3 and omega-6 fatty acids. Compounds in blackberries may help prevent inflammation, heart disease, and some cancers.