

Green Tomato Muffins

Makes 12 Muffins



- 1 cup whole wheat flour
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- ¼ tsp kosher salt
- 2 tsp cinnamon
- 1 tsp nutmeg
- ½ cup unsalted butter, softened
- ½ cup sugar
- ¼ cup packed brown sugar, packed plus more for sprinkling
- 1 large egg, lightly beaten
- 1 cup buttermilk
- 1 ½ cups green tomatoes, seeded and chopped

Preheat oven to 450°F. Grease and flour muffin tin or line with paper cups. In a medium bowl, mix the flours, baking powder, baking soda, salt, cinnamon and nutmeg. In a large bowl, cream together the butter and sugars. Add the egg and mix well to combine. Gently stir in the buttermilk.* Stir in the flour mixture fold in the tomatoes.

Fill the muffin cups with the batter. Generously sprinkle the muffins with brown sugar. Bake for 10 minutes and then lower the oven temperature to 400°F. Bake for 15 to 20 minutes more. Muffins should be golden brown and a cake tester or toothpick inserted in the center of a muffin will come out clean. Cool for 10 minutes, then remove from tin and cool completely on a wire cooling rack.

*The original recipe warns about mixing gently or the buttermilk will curdle the mixture. I don't know if my gently stirred mixture "curdled", per say, but I suspect the straight-from-the-fridge cold buttermilk just wouldn't mix in very well with the butter. I just shrugged and went with it anyway, and the muffins were just fine.