

## Grape Muffins

2 cups flour  
½ cup sugar  
1 Tbsp baking powder  
¼ tsp baking soda  
½ tsp sea salt  
6 Tbsp cold butter, cut into 12 pieces  
1 cup milk  
1 cup seeded Concord grapes  
2 tsp coarse sugar, for sprinkling tops (optional)

Grease one 12-cup standard size muffin tin; set aside. Add flour, sugar, baking powder, baking soda, and salt to a deep bowl. Whisk to combine. Add butter and mix to a fine crumb using a pastry blender. Pour in the milk and stir until just mixed and there are no visible traces of flour. Gently fold in the grapes. Spoon into the prepared muffin tins and sprinkle tops with an even amount of coarse sugar, as desired. Bake 20 minutes at 400 degrees until tops are golden. Remove from oven and let cool 10 minutes, then transfer to a wire rack to cool completely before serving.