

Deirdre's Streusel Topped Blueberry Muffins

Ingredients:

2 cups all-purpose flour (or 1 cup all-purpose and 1 cup whole wheat)
2 tsp baking powder
1/2 tsp salt
1-1/2 tsp all-purpose flour
1-1/2 cup fresh (or frozen) blueberries
1/2 cup butter (or replace with apple sauce)
3/4 cup white sugar
2 eggs
1 tsp vanilla extract
1/4 tsp lemon zest (or double it if you like a zip)
1/2 cup milk
2 tbsp all-purpose flour
5 tbsp white sugar
1/2 tsp cinnamon
2 tbsp butter, diced

Directions:

1. Preheat oven to 375F. Grease 12 muffin cups or line with paper.
2. Combine 2 cups flour, baking powder and salt in medium bowl. In small bowl, sprinkle 1 to 2 tbsp flour over blueberries and set aside (this prevents purple batter).
3. In large bowl, beat 1/2 butter (or apple sauce) with 3/4 cup sugar until light and fluffy. Add eggs, then vanilla and lemon zest. Fold in dry ingredients alternately with milk. Fold in blueberries. Fold gently, don't stir. Spoon batter into prepared cups.
4. Combine 2 tbsp flour, 5 tbsp sugar and cinnamon in small bowl. Cut in 2 tbsp butter with fork until mixture resembles coarse crumbles. Sprinkle over batter in muffin cups.
5. Bake for 20 to 25 minutes, till toothpick comes out clean. Cool on wire rack.