

Blueberry Streusel Muffins

Great to make when it is Blueberry season.

- 1/3 cup sugar
- 1/4 cup butter, softened
- 1 egg, beaten
- 2 -1/3 cups all-purpose flour
- 4 tsp. baking powder
- 1/2 tsp. salt
- 1 cup milk
- 1 tsp. vanilla extract
- 1-1/2 cups fresh or frozen blueberries



STREUSEL:

- 1/2 cup sugar
- 1/3 cup all-purpose flour
- 1/2 tsp. ground cinnamon
- 1/4 cup butter

In a mixing bowl, cream sugar and butter.

Add egg; mix well.

Combine flour, baking powder and salt; add to the creamed mixture.

Alternate with milk. Stir in vanilla.

Fold in blueberries.

Fill 12 greased or paper-lined muffin cups two-thirds full.

In a small bowl, combine sugar, flour and cinnamon; cut in butter until crumbly.

Sprinkle over muffins.

Bake at 375 degrees for 25-30 minutes or until browned

Yield: 1 dozen.