

Blueberry-Lemon Crumb Muffins

Adapted from a recipe in *1001 Cupcakes, Cookies & Other Tempting Treats*



8 Tbsp butter; melted & cooled
2 cups flour
1 Tbsp baking powder
Pinch of salt
2/3 cup sugar
1½ cup blueberries
2 eggs
½ cup buttermilk
2/3 cup milk
1 tsp lemon extract
Zest from 1 lemon

Crumb Topping:
¼ cup butter; soft
½ cup sugar
½ cup flour
½ tsp cinnamon

Makes 16-20 muffins

Preheat oven to 400. Grease muffin pans or line with paper liners. Sift together the flour, baking powder, and salt into a large bowl. Stir in sugar and blueberries.

Place the eggs in a large pitcher or bowl and beat lightly, then beat in the buttermilk, milk, butter, lemon extract and lemon zest. Make a well in the center of the dry ingredients and pour in the liquid ingredients. Stir just until combined; do not overmix. Spoon the batter into the muffin pan. Top with crumb topping (below) and bake 20 minutes, or until well risen and lightly golden brown. Let cool in pan 5 minutes, then serve warm.

Crumb Topping: In small bowl stir together sugar, flour and cinnamon. Stir in soft butter with a fork until crumbly.