

U The Lexingtonienne U

FRESH BLUEBERRY MUFFINS WITH STREUSEL TOPPING

Adapted from the Joy of Cooking

For the muffins:

- 2 C all-purpose flour (you can substitute up to 1 C whole wheat flour for an equal amount of all-purpose)
- 1 T baking powder
- 1/2 t salt
- 2 large eggs
- 1 C milk or cream (I used whole milk)
- 2/3 C sugar or packed light brown sugar
- 1 stick unsalted butter, melted (warm but not hot)
- 1 t vanilla
- 1 1/2 C fresh (or frozen) blueberries

For the streusel:

- 2/3 C all-purpose flour
- 2/3 C finely chopped walnuts or pecans
- 5 T unsalted butter, melted
- 1 t ground cinnamon
- 1/4 t salt

Blend with a fork or pulse in a food processor until the mixture resembles coarse crumbs. Set aside while you make the muffins. (You will have lots of streusel left over, so you could halve this recipe OR save the streusel for something else.)

Preheat the oven to 400. Grease a standard 12-muffin pan or line with paper cups.

Whisk flour, baking powder and salt thoroughly in a large bowl.

In a separate bowl, whisk together eggs, milk or cream, sugar, melted butter, and vanilla. Add this to the flour mixture and mix with just a few light strokes until the dry ingredients are moistened. The batter should not be smooth. Fold in blueberries, then divide the batter among the muffin cups. Spoon the streusel topping over



each muffin.

Bake muffins on a center rack until a toothpick inserted in 1 or 2 of the muffins comes out clean. Mine took about 18 minutes. Let cool for a few minutes before removing from the pan. You can serve them immediately or allow them to cool on a rack.

