

Blueberry Muffins

Streusel Topping:

1/4 CUP PACKED BROWN SUGAR
1/8 CUP ALL-PURPOSE FLOUR (WHITE-LILY)
1/8 CUP FINELY CHOPPED PECANS
3 TBSP. SALTED BUTTER
1/2 TSP. CINNAMON

In a medium bowl, combine sugar, flour, butter, and cinnamon. Use a pastry fork to mix ingredients until crumbly and consistent in texture. Add pecans and mix.

Muffins:

3 TBSP. SALTED BUTTER
1/2 CUP GRANULATED SUGAR
2 RAW EGGS
3/4 CUP BUTTERMILK
1 TSP. VANILLA FLAVORING OR EXTRACT
2 CUPS SELF-RISING FLOUR (WHITE-LILY)
6 OZ. OR 3/4 CUP FRESH BLUEBERRIES

Melt butter in glass batter bowl. Add sugar, raw eggs and whisk together. Add milk and vanilla. Whisk well then add flour and mix with a spoon. Batter can be a little lumpy. No need for electric mixer. Fold in blueberries. Fill well-greased muffin pans 3/4 high with muffin batter, then top with streusel. Bake at 375 degrees until golden brown and middle of muffin has risen. (Check in 25 minutes but could take longer to become golden brown)

Tammy's Tip: Remove from muffin pans quickly to prevent bottoms from sweating. Cool on cooling rack.