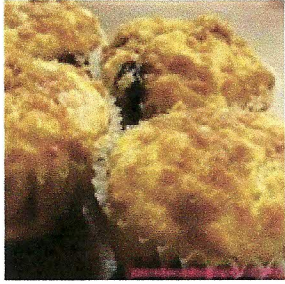


# Streusel Topped Blueberry Muffins allrecipes.com



Rated: ★★★★★

Submitted By: Heather Walker

Photo By: jackiw

Prep Time: 20  
Minutes

Ready In: 45  
Minutes

Cook Time: 25  
Minutes

Servings: 12

"A hint of lemon zest really perks up the blueberries in these cinnamon-sugar crowned muffins."

## INGREDIENTS:

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 2 cups all-purpose flour            | 1 teaspoon vanilla extract      |
| 2 teaspoons baking powder           | 1/4 teaspoon lemon zest         |
| 1/2 teaspoon salt                   | 1/2 cup milk                    |
| 1 1/2 tablespoons all-purpose flour | 2 tablespoons all-purpose flour |
| 1 1/2 cups fresh blueberries        | 5 tablespoons white sugar       |
| 1/2 cup butter                      | 1/2 teaspoon ground cinnamon    |
| 3/4 cup white sugar                 | 2 tablespoons butter, diced     |
| 2 eggs                              |                                 |

## DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners.
2. Combine 2 cups flour, 2 teaspoons baking powder, and 1/2 teaspoon salt in medium bowl. In a small bowl, sprinkle 1 to 2 tablespoons flour over blueberries, and set aside. (This simple trick will keep you from having "purple" batter)
3. In a large bowl, beat 1/2 cup butter with 3/4 cup sugar until light and fluffy. Beat in eggs, and stir in vanilla

