

Blueberry Crumble Muffins – Hazel Blue Acres - Silvana, WA

Preheat oven to 400° F

Whisk together dry Ingredients:

2 cups flour
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp cinnamon
1/2 tsp. nutmeg

Then stir in:

2 cups blueberries (fresh or frozen)

In separate large bowl whisk together wet ingredients:

2 eggs
2/3 cup buttermilk
2/3 cup vegetable oil
1/2 tsp almond extract
3/4 cup sugar

Fold the dry mixture into the wet mixture until just barely blended. Divide the batter into a 12-cup muffin tin.

Before baking, rub together with fingertips or use a pastry cutter:

1/4 cup flour
1/4 cup packed light brown sugar
1/4 cup sliced almonds
2 Tbsp. softened butter

Sprinkle this topping over the muffins.

Bake until puffed and golden brown and a toothpick inserted into the center comes out clean, roughly 13 - 17 minutes. Cool in the pan.

Submitted by Joanne Kneller-Spence for the 2015 Recipe Contest at Hazel Blue Acres