



## Blueberry-Lemon Muffins

### Ingredients:

1 ½ c. All-Purpose Flour

¾ c. Sugar

½ tsp. Salt

2 tsp. Baking Powder

1/3 c. Vegetable Oil

1 Egg

1/3 c. Evaporated Milk

1 c. Frozen Blueberries

Zest of 1 Lemon

2-3 Tbs. Lemon Juice

½ c. Sugar

1/3 c. All-Purpose Flour

¼ c. Butter, cubed

1 ½ tsp. Cinnamon

Directions:

- In large bowl, combine Flour, Sugar, Salt, and Baking Powder.
- In medium bowl, whisk together Vegetable Oil, Egg, and Milk until incorporated well.
- In small bowl, combine Blueberries, Lemon Juice, and Lemon Zest.
- Microwave Blueberry bowl for 40 seconds.
- Pour medium bowl egg mixture into large bowl of dry ingredients. Mix together just until everything is mixed in (If you mix too much, the muffins will fall flat).
- Fold in Blueberries.
- Fill greased muffin cups  $\frac{3}{4}$  of the way with batter.
- For topping, in a small bowl, mix together  $\frac{1}{2}$  c. Sugar,  $\frac{1}{3}$  c. Flour, and 1 ½ tsp. cinnamon.
- Cut in  $\frac{1}{4}$  c. Butter with pastry blender until crumbly.
- Sprinkle topping on top of Muffins (cover the entire surface).
- Bake at 400° for 18 minutes or until an inserted toothpick comes out clean.