

Blueberry Almond Streusel Muffins

Oven 400 muffin pans, greased or use paper liners.

STREUSEL

¼ cup flour

¼ cup sugar

2 tablespoons butter or margarine, softened and cut into pieces.

¼ cup plus 2 tablespoons chopped or slivered almonds

Combine the flour and sugar in a medium bowl. Cut in the butter with a pastry blender until mixture is crumbly. Stir in almonds. Set aside.

2 cups flour

1 tablespoon baking powder

½ teaspoon salt

2/3 cups sugar

2 teaspoons grated lemon rind.

1-1/2 cups blueberries

2 large eggs, lightly beaten

½ cup milk

½ cup butter, melted and cooled

Combine flour, baking powder, salt, sugar and lemon rind in a large bowl. Add blueberries and toss gently. Make a well in the center of mixture. Combine eggs, milk and butter. Add to dry ingredients, stirring just until dry ingredients are moistened. Spoon batter into muffin pans, filling about 2/3 full. Sprinkle with almond mixture.

Bake 15 to 20 minutes or until golden.

Yield 16 muffins.