

Sugar Topped Blueberry Muffins

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Streusel Mixture

1 $\frac{1}{3}$ cup all-purpose flour
1 cup firmly packed brown sugar
 $\frac{1}{2}$ cup LAND O LAKES® butter

Muffins

$\frac{2}{3}$ cup all-purpose flour
1 $\frac{1}{2}$ tsp. baking powder
1 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt
 $\frac{2}{3}$ cup buttermilk*
1 egg
1 cup fresh or frozen blueberries

Heat oven to 400°F. In large bowl combine 1 $\frac{1}{3}$ cups flour and brown sugar; cut in butter until crumbly. Reserve $\frac{1}{2}$ cup for streusel topping. In same bowl add all muffin ingredients to streusel mixture. Stir just until moistened. Gently stir in blueberries. Spoon into paper lined or greased muffin pans. Sprinkle each muffin with about $\frac{1}{2}$ Tbs. reserved streusel mixture. Bake for 20-25 minutes or until lightly brown period. Let cool 5 minutes; remove from pans. **YIELD:** 1 – 1 $\frac{1}{2}$ dozen.