

Maple Blueberry Muffins – via Taste of Home

2 cups all-purpose flour

Takes: 30 min

½ cup packed brown sugar

Makes: 16 muffins

2 teaspoons baking powder

½ teaspoon salt

¾ cup milk

½ cup butter, melted

½ cup maple syrup

¼ cup sour cream

1 large egg, room temperature

½ teaspoon vanilla extract

1 cup blueberries

Topping:

3 tablespoons all-purpose flour

3 tablespoons sugar

2 tablespoons chopped nuts

½ teaspoon ground cinnamon

2 tablespoons cold butter

Directions:

- Preheat oven to 400°. In a large bowl, combine flour, brown sugar, baking powder and salt. In another bowl, combine milk, butter, syrup, sour cream, egg, and vanilla. Stir into dry ingredients just until moistened. Add in blueberries, stir to combine.
- Fill greased or paper-lined muffin cups two-thirds full. For topping, combine flour, sugar, nuts, and cinnamon; cut in butter until crumbly. Sprinkle over batter.
- Bake 16-20 minutes or until a toothpick inserted in center comes out clean. Cool 5 minutes before removing from pans to wire racks. Serve warm.