

## **Blueberry Muffins with Streusel Topping presented by Fields of Home Guest House Bed & Breakfast**

### **Ingredients:**

*2 cups flour*  
*1/2 cup sugar*  
*2 teaspoon baking powder*  
*1/2 teaspoon baking soda*  
*1/2 teaspoon salt*  
*2 eggs lightly beaten*  
*1 cup (8 oz) lemon yogurt*  
*1/2 cup vegetable oil*  
*1 cup fresh or frozen blueberries*

### **Streusel Topping:**

*1/3 cup sugar*  
*1/4 cup flour*  
*2 tablespoons butter or margarine*

In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Combine eggs yogurt and oil; mix well. Stir into dry ingredients just until moistened. Fold in blueberries. Fill greased muffin cups three-fourths full.

For topping, combine sugar and flour. Cut in butter until mixture resembles coarse crumbs; sprinkle about 1 tablespoon over each muffin.

Bake at 400° for 18-20 minutes or until done. Cool in pan 10 minutes before removing to wire rack. Yield: 1 dozen.