



Blueberry Yogurt Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

Dry:

- 3 C. flour
- 1 T. baking powder
- 1/2 t. baking soda
- 1/2 t. salt
- 1/2 t. cinnamon
- 1/4 t. nutmeg

Wet:

- 1 1/4 stick butter, softened (10 T.)
- 1 C. sugar
- 2 eggs
- zest of 1 lemon

Other:

- 1 1/2 C. plain yogurt
- 1 1/2 - 2 C. blueberries

For the topping:

- 1/2 C. sugar
 - 1/3 C. flour
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- 1/4 C. butter
 - 1 1/2 t. cinnamon

Instructions

Delightful, tangy, and tender muffin recipe

Makes 2 dozen.

1. Preheat the oven to 375° F.
2. Whisk together the dry ingredients.
3. Cream together the wet ingredients in a large bowl.
4. Add 1/3 of the yogurt alternately with 1/2 of the dry mixture. Don't over mix!
5. Gently fold in the blueberries.
6. Combine all of the topping ingredients together and cut in the butter until you have nice crumbles.
7. Place in a muffin tin (grease it if you're not using papers), spoon some topping on top, and bake for 25-30 minutes.