**Blueberry Struesel Muffins**

**Ingredients**

* 2 cups250 mL (500 mL) flour
* 1 cup60 mL (250 mL) packed brown sugar
* 3/4 tsp2 mL (4 mL) baking soda
* 1/2 tsp1 mL (2 mL) salt
* 1/2 1eggeggs
* 1 cup125 mL (250 mL) milk
* 1/4 cup30 mL (60 mL) margarine, melted
* 1 tsp2 mL (5 mL) vanilla
* 1/2 tsp1 mL (2 mL) grated lemon rind
* 1 cup125 mL (250 mL) fresh or frozen wild blueberry blueberries

**Preparation:**

**Muffins:**

1. In large bowl, whisk together flour, sugar, baking soda and salt.
2. In small bowl, whisk together egg, milk, margarine, vanilla and lemon rind.
3. Pour over dry ingredients; stir gently. Sprinkle with blueberries; stir just until dry ingredients are moistened.

Spoon into greased muffin cups; sprinkle with streusel.

**Streusel:**

* 1/3 cup40 mL (75 mL) packed brown sugar  1/4 cup (60 mL)
* 1/4 cup30 mL (60 mL) all-purpose flour
* 1/4 tsp1 mL (1 mL) grated cinnamon
* 2 tbsp15 mL (30 mL) butter, melted

In bowl, stir together brown sugar, flour and cinnamon; drizzle with butter, tossing with fork. Sprinkle on muffins.

Bake in centre of 375°F (190°C) oven until tops are firm to the touch, 20 minutes.