

Blueberry White Chip Muffins

Category: Fruits, Muffins & Biscuits



Yield: 18 muffins

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 2 1/2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup milk
- 1 large egg, lightly beaten
- 1/4 cup butter or margarine, melted
- 1/2 tsp grated lemon peel
- 2 cups (12-ounce package) NESTLÉ® TOLL HOUSE® Premier White Morsels, divided
- 1 1/2 cups fresh or frozen blueberries
- Streusel Topping (recipe follows)

Procedures

1. PREHEAT oven to 375° F.
2. Paper line 18 muffin cups.
3. COMBINE flour, granulated sugar, brown sugar, baking powder and salt in large bowl.
4. Stir in milk, egg, butter and lemon peel.
5. Stir in 1 1/2 cups morsels and blueberries.
6. Spoon into prepared muffin cups, filling almost full.
7. Sprinkle with Streusel Topping.
8. BAKE for 22 to 25 minutes or until wooden pick inserted in center comes out clean.
9. Cool in pans for 5 minutes; remove to wire racks to cool slightly.
10. PLACE remaining morsels in small, heavy-duty plastic bag.
11. Microwave on MEDIUM-HIGH (70%) power for 30 seconds; knead.
12. Microwave at additional 10- to 20-second intervals, kneading until smooth.
13. Cut tiny corner from bag; squeeze to drizzle over muffins.
14. Serve warm.
15. FOR STREUSEL TOPPING:
16. COMBINE 1/3 cup granulated sugar, 1/4 cup all-purpose flour and 1/4 teaspoon ground cinnamon in small bowl.
17. Cut in 3 tablespoons butter or margarine with pastry blender or two knives until mixture resembles coarse crumbs.
18. Skill Level: Average



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