



Blueberry White Chip Muffins



2 c flour
1/2 c sugar
1/4 c brown sugar, packed
2 1/2 t baking powder
1/2 t salt
1 large egg, beaten
1/4 cup butter or margarine, melted
3/4 c milk
1/2 t grated lemon peel
2 c white chocolate chips, divided
1 1/2 c fresh or frozen blueberries

Combine flour, sugars, baking powder and salt in large bowl. Stir in egg, butter, milk, and lemon peel. Stir in 1 1/2 c chips and blueberries. Spoon into 18 muffin cups, filling almost full. Sprinkle with streusel topping (below). Bake at 375 for 20-22 minutes. Cool in pan for 5 minutes; remove to wire racks to cool slightly. Place remaining morsels in small plastic bag. Microwave on medium-high (70%) for 30 seconds; knead. Microwave at additional 10-20 second intervals until smooth. Cut tiny corner from bag. Squeeze to drizzle over muffins. Serve warm. With butter. Of course.

Streusel Topping: (I double this streusel recipe and use most of it.)

1/3 c sugar
1/4 c flour
1/4 t cinnamon (optional)
3 T butter or margarine

Mix sugar, flour and cinnamon. Cut butter with pastry blender until mixture resembles coarse crumbs.