

Streusel

1/2 C AP Flour

1/4 C Oats

1/4 C Granulated Sugar

1/4 tsp Salt

4 TBSP butter, room temp

Chopped peanuts, Cinnamon

Muffins

8 TBSP butter, room temp

3/2 C sugar (brown & granul)

2 eggs, room temp

1 TBSP vanilla

2 C AP Flour

1 tsp kosher salt

2 tsp baking powder

1/4 C milk, room temp

1/2 C yogurt, room temp

16+ Oz Blueberries, smushed

1 tsp lemon zest

Smattering of ground ginger

1/2 tsp cinnamon

Streusel

Mix dry bits together.

Cut in the butter in little chunks, 0.5 TBSP.

Muffins

Cream butter & sugar. Add lemon, eggs. Add vanilla, yogurt.

Sift dry stuff together.

Mix dry into wets; bit of flour, bit of milk, back and forth.

Put a bit of batter w/o berries into each cup.

Fold in crushed berries.

Fold in whole berries.

Divvy it all out.

Top with Streusel.

BAKE:

- cupcake-size tin: **5 min @ 425°** then **15min @ 350°**.
- full-size muffin tin: **5 min @ 425°** then **20min @ 350°**.
- ramekins also work well.