**Berry Streusel Muffin**

(12 muffins)

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| 500 mL flour  250 mL brown sugar   1. mL baking soda   2 mL salt   1. egg   250 mL buttermilk \*  50 mL margarine, melted  5 mL vanilla  2 mL lemon rind   1. berry, fresh or frozen   *\*substitute: 250 mL milk*  *(80 mL milk powder + water*  *+ 25 mL vinegar)* | **Streusel**  75 mL brown sugar  50 mL oatmeal or slivered almonds  50 ml flour  1 mL nutmeg  25 mL margarine, melted |

1. Preheat oven to 375 F. Spray muffin tins.
2. Streusel: In a small bowl, combine brown sugar, oatmeal, flour and nutmeg. Add melted margarine and combine well.
3. In a large bowl, combine flour, brown sugar, baking soda, and salt.
4. In another bowl, combine egg, buttermilk, melted margarine, vanilla, and lemon rind.
5. Make a well in dry ingredients, add wet ingredients to dry. Add berries and mix well just combined; no dry showing. Do not overmix.
6. Spoon evenly into muffin tins. Top with streusel mixture. Bake for about 25 minutes or until done (= tooth pick comes out clean, pulled away from the sides, firm on top).