**Berry Streusel Muffin**

(12 muffins)

|  |  |
| --- | --- |
| 500 mL flour250 mL brown sugar1. mL baking soda

2 mL salt1. egg

250 mL buttermilk \*50 mL margarine, melted5 mL vanilla2 mL lemon rind1. berry, fresh or frozen

*\*substitute: 250 mL milk**(80 mL milk powder + water**+ 25 mL vinegar)* | **Streusel**75 mL brown sugar50 mL oatmeal or slivered almonds50 ml flour1 mL nutmeg25 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).