



## BLUEBERRY-PUMPKIN MUFFINS

(Adapted from "BH&G 100 Best Pumpkin Recipes")

Makes: 15 muffins



2-1/2 cups	all-purpose flour
1-1/2 tsp	baking powder
1/2 tsp	salt
1/4 tsp	baking soda
2/3 cup	buttermilk
1/2 cup	canned pumpkin
1 tsp	vanilla
1/2 cup	butter, softened
1/2 cup	granulated sugar
1/4 cup	packed brown sugar
2	eggs
1/2 cup	fresh blueberries
1 recipe Almond-Oat Streusel (optional) – recipe follows	

1. Preheat oven to 350°. Coat fifteen 2-1/2" muffin cups with nonstick cooking spray or line with paper cups.
2. In medium bowl stir together first four ingredients (through baking soda). In small bowl, combine buttermilk, pumpkin, and vanilla.
3. In large bowl beat butter and both sugars with a mixer on medium until light and fluffy. Add eggs, one at a time, beating after each. Add flour mixture and buttermilk mixture alternately, beating on low after each addition just until combined (batter will be stiff). Fold in blueberries.
4. Spoon batter into prepared muffins cups, filling each two-thirds full. If desired, prepare Almond-Oat Streusel and sprinkle over batter. Bake 18-21 minutes or until a toothpick comes out clean. Cool in muffins cups on a wire rack 5 minutes. Remove from muffins cups. Serve warm.

### Almond-Oat Streusel

In a small bowl stir together 1/4 cup packed brown sugar, 2 Tbsp *each* rolled oats and sliced almonds, 4 tsp all-purpose flour, 1/2 tsp ground cinnamon and 1/4 tsp salt. Stir in 3 Tbsp melted butter.