

BERRY BUCKLE MUFFINS

INGREDIENTS:

muffins -

- 1/4 cup butter, room temperature
- 3/4 cup sugar
- 2 eggs
- 1/2 cup milk
- 1 t vanilla extract
- 2 cups flour
- 2 t baking powder
- 1/4 t salt
- 2 cups berries

buckle -

- 1/3 cup sugar
- 1/2 cup flour
- 1/4 cup butter, room temperature

DIRECTIONS:

1. Preheat the oven to 350 degrees and line a 12 cup muffin tin with baking cups. In a large bowl, use an electric mixer to cream the butter and sugar. Beat in the eggs, then the milk and vanilla.
2. Whisk the flour, baking powder, and salt in a medium sized bowl. Pour the dry ingredients over the wet ingredients and stir well, being careful not to overmix. Use a spatula to fold in the berries. Spoon the batter into the muffin tin filling each cup about three quarters full.
3. Make the crumb topping by stirring together the sugar, flour and cinnamon in a small bowl. Using your fingers, work the butter into the dry ingredients until the mixture is crumbly. Divide crumbly goodness over the muffins.
4. Bake for 20-25 minutes (or 15 minutes for mini muffins) or until they are lightly brown and a knife inserted in the middle of one comes out clean. Cool in tin for 15 to 30 minutes before serving. If you don't, you risk some of the delicious buckle topping coming off. Then simply pretend it's breakfast time, despite the hour, and enjoy with coffee.