



Garden Fresh Farm Recipes

Blueberry Muffins with Pecan Crumbles

These muffins are extra large and yummy with the sugary-cinnamon pecan crumb topping. We use fresh blueberries and pecans from RizzieFarms.

Ingredients:

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup vegetable oil
1 egg
1/3 cup milk
2 cup fresh blueberries
1/2 cup white sugar
1/3 cup all-purpose flour
1/4 cup butter, cubed
1 1/2 teaspoons ground cinnamon
1 cup pecans chopped



Directions:

Preheat oven to 400 degrees.

Grease muffin cups or line with muffin liners.

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon and 1 cup pecans. Mix with fork, and sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done.