

Greek Yogurt Blueberry Muffins



- 2 1/4 cups Food Club all-purpose flour
- 1 tablespoon Food Club baking powder
- 1/2 teaspoon Food Club baking soda
- 1/2 teaspoon Food Club salt
- 1 teaspoon fresh lemon zest
- 12 oz fresh blueberries
- 2 eggs
- 3/4 cup Food Club sugar

- 1/2 stick Food Club butter, melted
 - 1 tablespoon Food Club vanilla extract
 - 1/2 cup (4 oz) plain Greek yogurt
- Streusel:**
- 3/4 cup Food Club all-purpose flour
 - 1/2 cup Food Club sugar
 - 1/4 cup Food Club light brown sugar
 - 6 tablespoons Food Club salted butter, softened

Preheat oven to 350°F. Spray a 12-cup muffin pan with non-stick cooking spray. Set aside.

For the **streusel**: In a small bowl, mix the flour and sugars with the softened butter until crumbly. Set aside.

For the **muffins**: In a large mixing bowl, combine flour, baking powder, baking soda, salt, and lemon zest. Gently toss the blueberries in the flour mixture. In a separate large bowl, whisk the eggs until foamy. Add the sugar and melted butter whisking to combine. Fold in the vanilla extract and Greek yogurt. Add the dry ingredients to the wet ingredients and fold until just combined. The batter will be very thick. Divide batter evenly into the sprayed muffin pan. Generously sprinkle with the streusel mixture. Bake in the preheated oven for 25-30 minutes or until golden brown; a toothpick inserted into a muffin should come out clean. Cool for 3-5 minutes in the pan before removing and cooling completely on wire racks. Enjoy warm or room temperature. Muffins will keep in an airtight container for up to a week.