

STRAWBERRY STREUSEL MUFFINS

Cheyenne Williams

Ingredients:

- 1½ cups all-purpose flour
- ¼ tsp salt
- 2 tsp baking powder
- ½ cup sugar
- 1 large egg (beaten)
- ½ cup butter (melted)
- ½ cup milk
- 1¼ tsp almond extract
- 1 cup (chopped) fresh strawberries

Streusel Topping:

- ½ cup sugar
- ¼ cup all-purpose flour
- 1/8 tsp pure vanilla extract
- ½ cup (chopped) pecans
- 2 tbsp (melted) butter

Directions:

Combine first four ingredients in a large mixing bowl; make a well in the center of the mixture. Combine egg, milk, butter, and almond extract; add to dry ingredients, stirring until moistened. Fold in strawberries.

Combine streusel topping ingredients in a small bowl; stir well. Spoon batter into a greased or paper-lined muffin pan. Filling each ¾ full. Sprinkle streusel topping evenly over batter. Bake at 350 degrees for 20-25 minutes.

Yields 1 dozen or ½ dozen large muffins

Recipe Courtesy of McLeod Farms, www.macspride.com.