

## Apple Blueberry Muffins

- 1 egg
- 1 cup buttermilk
- 1/4 cup salad oil
- 2 cups flour
- 1/8 cup sugar
- 1/4 cup packed brown sugar
- 1/2 teaspoon baking soda
- 2 teaspoon baking powder
- 1 teaspoon salt
- 1 1/4 cups fresh blueberries or frozen blueberries - do not thaw frozen blueberry's
- 1 large apple - peeled and cored - chopped small



### Nutty Crunch Topping:

- 1/2 cup chopped pecans
- 1/2 teaspoon cinnamon
- 2 tablespoons softened butter
- 1 1/2 tablespoons brown sugar

Mix nutty crunch topping together and set aside.

Preheat the oven.

In a medium mixing bowl, beat egg, buttermilk, oil and chopped apple together. In a separate bowl mix all the dry ingredients together. Combine the flour mixture into the egg mixture.

Stir the batter in a manner that lumps are formed, gently stir in blueberries to the batter mixture.

Spray or grease the muffin tins, fill tins 3/4 full with apple blueberry batter. Sprinkle Nutty Crunch Topping in the center of the muffin.

For the medium size apple blueberry muffins, bake for 30-35 minutes.

The large muffins, bake for 40 to 45 minutes.

Lightly Whipped Cream