

Crumble Top Saskatoon Muffins

These muffins are very moist and filled with the nutritious dark purple Saskatoon Berries, with a yummy old fashion crumb topping.

Preheat oven to 375 degrees and line muffin tins with liner papers. Yields aprox 10-12 large / x-large muffins

INGREDIENTS

1/3 Cup Butter
1/3 Cup Milk
1 large egg + egg yolk
1 tsp vanilla
1 1/2 Cups Flour (I like to use 1 cup white flour and 1/2 cup whole wheat flour)
3/4 Cup Sugar
1 1/2 tsp Baking Powder
1/2 tsp Salt
1-2 Cups of frozen Saskatoon Berries

TOPPING

3 Tbsp Butter cut into little pieces
1/2 Cup Flour
1/2 Cup Brown Sugar

In a small saucepan, melt the 1/2 cup butter and melt over medium heat. Heat until it turns brown and smells nutty. Little brown bits are good, take off the heat and set aside.

In a small med size bowl whisk together the egg + yolk, milk and vanilla. In a larger bowl mix together the flour, sugar, baking powder and salt.. Make a well in the middle and add the egg mixture and the melted butter. Then add the frozen berries. Stir until just mixed. Do not over mix.

Mix the topping ingredients in a small bowl. Use a fork to start, but don't be afraid to get in there and mix with your finger to get a crumb mixture.

Divide the batter into the muffin cups. Sprinkle with the crumb topping and bake for 20-25 minutes, until golden on the top.