

Blueberry Cream Cheese Muffins

INGREDIENTS:

1/2 cup butter, softened
1 (3 ounce) cream cheese, softened
2 eggs, beaten
1 cup sugar
2 teaspoons vanilla
2 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/4 cups blueberries
1/2 cup milk

TOPPING

1/4 cup butter, softened
1/4 cup flour
1/2 cup brown sugar (packed)
1 teaspoon cinnamon

How to make it:

In a medium mixing bowl, cream butter with cream cheese. Stir in beaten eggs, sugar and vanilla.

Add flour, baking powder, baking soda and salt. Stir in blueberries. Lightly mix in milk without beating or overstirring mixture.

Spoon into greased muffin tins until 3/4 full.

TOPPING: Mix butter, flour, brown sugar and cinnamon until crumbly. Sprinkle on top of muffins.

Bake in a 375 degree oven for 25 minutes. Cool and remove from muffin tin.

Source: **Crazyforcrust.com**