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Raspberry Lemon Streusel Muffins

Streusel Topping

- 1/4 cup melted butter or margarine
- 1/2 cup all purpose flour
- 2 Tbsp. sugar
- 1 1/2 tsp. finely shredded lemon peel

Stir ingredients together to form soft, crumbly dough. Set aside.

Muffins

- 2 1/2 cups all purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 1/3 cup sugar
- 1 Tbsp. finely shredded lemon peel
- 1 egg
- 1 cup buttermilk
- 1/2 cup melted butter or margarine
- 1 Tbsp. lemon juice
- 1 1/2 cups (about 6 oz) whole frozen raspberries - do not thaw
- 1 Tbsp. flour

Adjust oven rack to middle position and preheat oven to 400° F .

Blend dry ingredients and lemon peel together.

In a separate bowl, combine all liquid ingredients. Add dry ingredients and stir until almost fully incorporated. Toss frozen raspberries with flour to coat, then gently fold into dough, handling only enough to incorporate berries.

Line muffin cups with paper liners and fill each cup 3/4 full. Crumble streusel topping over each cup.

Bake for 15 minutes, then reduce heat to 350° F and bake for another 10 minutes or until lightly browned and muffin springs back when pressed lightly with fingertip.

Nutritional Facts - (margarine used for analysis) 334 calories per standard muffin: 5g Protein; 12g Fat; 52g Carbohydrate; 4mg Vitamin C; 67mg Calcium; 311mg Sodium; 18mg Cholesterol; 1g Fiber