

## Blueberry Cream Cheese Muffins

prep time: 5 minutes cook time: 15 minutes total time: 20 H

### ingredients:

- 1/2 cup vegetable oil
- 1 cup granulated sugar
- 4 oz. cream cheese , room temperature
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon lemon zest
- 1 1/2 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup buttermilk
- 1 cup blueberries

optional crumb topping:

2/3 cup flour

1/3 cup sugar

4 Tablespoons melted butter

### instructions:

## How to cook Blueberry Cream Cheese Muffins

1. Preheat oven to 375 degrees.
2. Place cupcake liners in pan or spray pan with non stick cooking spray.
3. In a large bowl mix together oil, sugar and cream cheese.
4. Stir in egg, vanilla ,and lemon zest.
5. add in flour, baking powder, and salt and buttermilk. fold gently just until mixed.
6. Gently fold in blueberries do not over-mix.
7. Pour batter into prepared pan.
8. Mix together optional crumb topping if you choose to use it, and sprinkle evenly over every muffin.
9. Bake 15-20 minutes.
10. Remove pan from oven, but let muffins cool in pan 10 minutes before removing.
11. if not using paper liners, gently loosen around edges with a knife before removing muffins.
12. remove to a wire rack to cool.

13. Ok to serve warm.