

**THIS
PKN™**

**Gluten Free
Blueberry
Muffins
with Streusel
Topping**



Ingredients

- 4 cups Gluten Free Flour
- 2 cups sugar
- 1 tablespoon GF baking powder
- 1/2 pound (2 sticks) of non-dairy butter, melted
- 1 cup of **THIS PKN** Original
- 4 eggs
- 1 teaspoon GF vanilla extract
- 2 cups of blueberries (fresh or frozen)



Instructions

1. Preheat the oven to 375F. You can either use paper or silicon cups, or spray non-stick cooking spray in an oven pan. I prefer the silicon cups.
2. Mix the flour, sugar and baking powder
3. Add the melted butter and stir to form the crumble mixture. Set aside 1 cup for the topping.
4. Mix the **THIS PKN** Original, eggs, and vanilla in a separate bowl. Add crumble to the mixture.
5. Toss in blueberries and fold into batter.
6. Scoop into the muffin cups. and sprinkle the reserved crumble.
7. Bake for about half an hour, depending on how funky your oven is. I tend to bake a little longer.
8. Let muffins cool for about 10 minutes before removing them from their container.