



Merry Christmas!

Blueberry Lemon Cream Cheese Muffins



Ingredients

For the muffin:

- 1 box of Lehi Mills Blueberry Muffin Mix
- 4 oz cream cheese, softened
- Zest of 1 lemon
- 2 eggs
- 1/3 cup oil
- 1 cup water

For the crumble:

- 1/2 cup softened butter
- 1 cup flour
- 1 cup sugar

Method

1. Preheat the oven to 375F. Mix the muffin mix, eggs, oil, water, and lemon zest together in a medium bowl.
2. Gently swirl in the softened cream cheese until it is evenly distributed among the batter. Scoop the batter into muffin tins. To make this step easier, you can also cube the cream cheese and stir the cubes into the batter.
3. In a small bowl, combine the softened butter, flour, and sugar and mix until small crumbs form. Top each unbaked muffin with the crumble (about 2 tablespoons).
4. Bake in the oven for 18 - 22 minutes. Cover with foil if the crumble starts to brown too quickly.



18 - 25 min



makes about 12 muffins