

WILD HUCKLEBERRY MUFFINS

A Writer in the Kitchen with MK McClintock

The Muffins:

- 2 cups flour
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1 egg, beaten
- 1/2 cup milk
- 1/2 cup sour cream
- 1/3 cup butter, melted
- 2 teaspoons fresh lemon juice
- 2 Tablespoons grated lemon rind
- 1 1/2 cup fresh or frozen huckleberries

- *If using frozen, defrost in the refrigerator then drain before using!*



Topping:

- 1/2 cup chopped pecans
- 1/3 cup brown sugar
- 1/2 cup all-purpose flour
- 2 Tablespoons melted butter
- 1 teaspoon ground cinnamon

Instructions:

1. Preheat your oven to 400 F
2. Sift together the first four ingredients,
3. Stir in the next six ingredients, just until moistened.
4. Fold in the huckleberries.
5. Mix the topping ingredients until well mixed. Clumps will be buttery.
6. Fill paper-lined (or sprayed and floured) muffin tins with the batter.
7. Sprinkle topping over each muffin.
8. Bake regular-sized muffins for 17-18 minutes. Bake mini muffins for 10 minutes.

Makes 12 regular muffins.