

Blueberry-Almond Coffeecake Muffins

2 cups all-purpose flour, divided
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 tube (7 ounces) almond paste
4 ounces cream cheese
2 large eggs
1 cup granulated sugar
1 tablespoon lemon juice
1 teaspoon almond extract
Zest of 1 lemon
1 1/2 cups Texas blueberries
1/4 cup packed light brown sugar
1/4 cup butter, softened
1 teaspoon cinnamon
1/2 cup sliced almonds

>Preheat oven to 350 degrees. In a medium bowl, sift together 1 1/2 cups flour, baking powder, baking soda and salt and set aside.

>In a large mixing bowl, cream almond paste and cream cheese until well combined. Add eggs, sugar, lemon juice, almond extract and lemon zest and mix well.

>With mixer on slow speed, blend in flour mixture until batter is just combined. Fold in blueberries gently with a spatula until all berries are incorporated into the batter. With an ice cream scoop, divide batter among 6 paper-lined jumbo muffin tins or 12 paper-lined regular muffin tins.

>To make streusel topping, combine remaining 1/2 cup flour with brown sugar, butter and cinnamon until the mixture resembles coarse crumbs. Gently fold in the almond slices with your fingers. Sprinkle an even amount of the topping atop each muffin.

>Bake for 30 minutes on center rack or until a toothpick inserted into center of muffin is clean.

—TamraThavaradhara | Bartlett Electric Cooperative

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