

JASWELL'S FARM TRIPLE BERRY MUFFINS WITH STREUSEL TOPPING

½ Cup Butter or Margarine	1 Cup Sugar
1 Tsp. Vanilla	2 Eggs
½ Tsp. Salt	2 Tsp. Baking Powder
2 Cups Flour	½ Cup Jaswell's Strawberries (sliced)
½ Cup Jaswell's Raspberries	½ Cup Jaswell's Blueberries
½ Cup Milk	Streusel Topping (Recipe below)

Rinse Jaswell's berries and allow to dry. Line muffin tins and spray with non-stick cooking spray if needed. Cream together softened butter, sugar and vanilla. Beat in eggs. In separate bowl, mix together remaining dry ingredients. Add dry ingredients to butter mixture and add milk. Once well blended; fold in Jaswell's berries. Portion batter into muffin pan and sprinkle with topping. Bake in 350° oven for 25 – 35 minutes or until golden brown.

Streusel Topping:

1 Cup Butter (melted)	1 cup Flour
½ Cup Sugar	½ Cup Brown Sugar
1 Tsp. Cinnamon	

Place all ingredients in large bowl. Whisk together with a metal whisk until well blended and clumpy. Use as directed.