



# V's Boozy Blueberry Muffins

## Ingredients

Wet:

- 1/3 c Olive Oil
- 1 orange, zest & juice
- 3 tbsp lillet rosé
- 3/4 c white sugar
- 1 1/2 tsp vanilla extract
- 1 egg
- 1/3 c milk
- 1 c fresh blueberries

Dry:

- 1 1/2 cup all purpose flour
- 1 tsp baking powder
- 1 1/2 tsp cinammon
- pinch nutmeg
- 1/4 tsp salt

Struesel:

- 1/2 cup plus All purpose flour
- 1/2 cup Brown Sugar
- 6 Tbsp Butter, cold and cut into cubes
- 2/3 cup Walnuts
- 1 tsp cinnamon
- pinch nutmeg
- pinch salt

## Directions

- Preheat Oven to 375 ° F and line muffin pan with muffin liners.
- In a separate bowl, stir all dry ingredients together and set aside.
- In a large mixing bowl, whisk wet ingredients together until thoroughly blended.
- Stir in dry ingredients.
- Pour mixture into muffin pan.
- Place all streusel ingredients into food processor and “chop” until mixture is crumbly.
- Spoon streusel mixture over muffins.
- Bake for 15 minutes or until knife placed into center comes out clean.
- Enjoy!! xxV