

# *Fine w/ Food*

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## **BLUEBERRY MUFFINS W/ WALNUT CRUMB TOPPING**

for the muffins

- 2 cups almond flour
- $\frac{3}{4}$  cup monk fruit
- $\frac{1}{2}$  tsp. salt
- 2 tsp. baking powder
- $\frac{1}{3}$  cup butter, melted & cooled
- 1 egg + 1 egg white
- $\frac{1}{3}$  cup almond milk
- 1 cup fresh blueberries (or more if you like more!)

for the crumb topping

- 4 tbsp. monk fruit
- 6 tbsp. almond flour
- 6 tbsp. butter, cubed & softened
- 2 tsp. cinnamon
- $\frac{1}{2}$  cup chopped walnuts



preheat oven to 350°f and line your muffin tin with baking cups

in a large mixing bowl, add in the almond flour, monk fruit, salt, and baking powder. whisk to combine

in a separate bowl, add in butter, eggs, and milk. whisk together then transfer to bowl with dry ingredients

fold in blueberries and set aside

make the crumb topping by combining all ingredients in a small mixing bowl. scoop muffin batter into baking cups and top with crumb topping. bake for 25–30 minutes (or until a toothpick comes out clean)

serve & enjoy!!