**Blueberry Orange Muffins**

**Ingredients**

1 ¾ cups all-purpose flour

½ cup granulated sugar

1 teaspoon grated orange zest

1 tablespoon baking powder

1 cup fresh or frozen blueberries

1 cup milk

½ cup melted butter

1 egg

1 teaspoon salt

**TOPPING**

2 Tablespoons melted butter

¼ cup orange (**juice after orange is zested**)

¼ cup granulated sugar

**Instructions**

* **Preheat oven to 350F**
* **Grease 12-cup muffin tin**

1. In a large bowl **sift together** flour, sugar, orange zest and baking powder
2. **Add** blueberries; **toss to combine**
3. In another bowl **whisk together** milk, egg and salt. **Add to** flour and blueberry mixture. **Stir quickly** just until all ingredients are moist
4. **Spoon** batter equally into muffin tin
5. **Bake** 15-18 minutes or until golden brown

**Topping**

1. Make the topping by **combining the butter and orange juice**. **Pour** sugar in another bowl. When muffins are ready remove from tins and dip tops in orange butter mixture and then into sugar