

Walnut Streusel Muffins

Annette Ragan

Prep Time: 45 minutes

Makes 18 servings.

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| 3 cups Flour | 1 teaspoon Ground Ginger |
| 1 1/2 cups Packed brown sugar | 1/2 teaspoon Salt |
| 3/4 cup Butter | 1/2 teaspoon Baking Soda |
| 1 cup Walnuts, Chopped | 1 cup Buttermilk or Soured Milk |
| 2 teaspoons Baking powder | 2 Beaten Eggs |
| 1 teaspoon Ground nutmeg | |

Combine all ingredients in a bowl.

Spoon mixture into 18 greased or lined muffin cups.

Bake at 350 degrees for 20-25 minutes or until springy to the touch.

Let cool for 10 minutes and serve still warm.