Coffee Cake Blueberry Muffins

1 1/2 cups flour                                 Streusel Topping

3/4 cup sugar                                      1/2 cup sugar

2 teaspoons baking powder             1/4 cup flour

1/2 teaspoon salt                                1/4 cup butter, cubed

1/3 cup butter, melted                       2 teaspoons cinnamon

1 egg

2/3 cup milk

1 teaspoon vanilla extract

1 1/2 cups fresh blueberries

Line 12 muffin tins with paper liners.

Combine flour, sugar baking powder and salt.  In another bowl, combine butter, egg, milk and vanilla.  Mix well.  Slowly add the egg mixture to flour mixture.  Gently fold in blueberries.

Fill muffins cups.

Combine streusel ingredients in a food processor.  Pulse until crumbly.  Sprinkle evenly over muffins.  Bake muffins 20-25 minutes at 400.