No Sugar Baker’s Blueberry Muffins

Topping Ingredients:

½ C. Almond Flour

½ C. Swerve Granular

1 t. Salt

4 T. Melted Butter

Batter Ingredients:

2 Eggs

1 C. Swerve Granular

8 T. Melted Butter

1 T. Vanilla

1 ½ t. Baking Soda

½ t. Salt

1 C. Sour Cream

2 C. Almond Flour or Bread Flour

2 C. Fresh Blueberries

Filling Ingredients:

4 Ounces Cream Cheese

3 T. Swerve Granular

Easy Directions:

In a small bowl, combine all topping ingredients and set aside. In large mixing bowl, mix eggs, Swerve, butter and vanilla. Add in baking soda, salt and sour cream and mix till just blended. Add in flour. Combine and fold in blueberries.

In a separate mixing bowl, beat together cream cheese and Swerve.

Line a muffin baking pan with cupcake paper liners. Spoon ½ cup full of batter, add a spoonful of cream cheese mixture and top with a spoonful of batter. Top each muffin with a spoonful of topping mixture. Bake at 350 for 20-25 minutes. Enjoy!