

How To Make Blueberry Muffins

These muffins are to die for!

Start Here

Ingredients

Crumb Topping

- 1/4 cup butter, cut into 1/2 inch cubes
- 1/3 cup all-purpose flour
- 1/2 cup white sugar
- 1 1/2 teaspoons cinnamon powder

Muffin Mix

- 1 1/2 cups all-purpose flour
- 3/4 cup white sugar
- 1/2 teaspoon salt
- 2 teaspoon baking powder
- 1/3 cup vegetable oil
- 1 egg
- 1/4 cup milk or more if needed
- 1 cup fresh blueberries

Directions

- Grease an 8-section muffin pan, or line with paper muffin cups.
 - If you're using a muffin pan with more than 8 spaces, make sure to add 1 tablespoon of water to each of the empty muffin spaces to prevent muffins from burning.*
- Preheat oven to 400 degrees F.

Step 1:

Crumb Topping

- In a small bowl, combine the butter, sugar, flour, and cinnamon.
- Mix together with a fork until the mixture has a crumbly texture, with a consistency like coarse breadcrumbs.
- Set aside.

Step 2:

Muffin Mix

- Mix together the flour, sugar, salt and baking powder in large mixing bowl.
- Pour the vegetable oil into a 1 cup measuring cup, and add the egg and just enough milk to fill 1 cup.
- Whisk the oil, egg and milk together.

4. Stir the milk-egg-oil mixture into the flour-sugar mixture.
 - *Be careful not to over-mix the batter.*
5. Add the blueberries to the muffin batter mixture using a flexible rubber spatula until the blueberries are evenly distributed.

Step 3:

Place muffin batter in muffin pan

1. Spoon the muffin batter into the muffin pan prepared earlier to the top of each muffin cup.
2. Sprinkle the top of each muffin with the crumb topping mix, with enough to cover each muffin (about 1 or 2 teaspoons).

Step 4:

Bake Muffins

Bake at 400 degrees F for 20-25 minutes.

- *Check if the muffins are done by inserting a toothpick into the muffin's center; it will come out clean when the muffins are done.*

If muffins are done, set them aside to cool a little before eating.

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