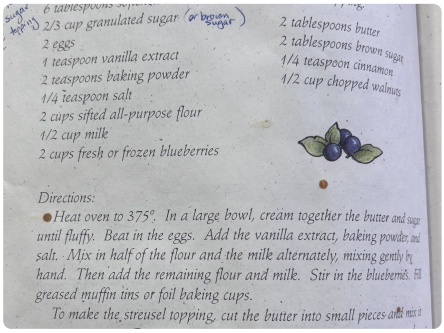
Blueberry Muffins with Streusel Topping

Classic tender blueberry muffins made with butter, vanilla and plenty of fresh or frozen berries, finished with a crunchy cinnamon-walnut streusel. A family favorite that bakes up lightly golden in under 30 minutes.

48 min · 12 muffins · easy · American



INGREDIENTS

Muffins

- ☐ **6 tbsp (85 g)** butter, softened
- ☐ **2/3 cup (135 g)** granulated sugar, or brown sugar
- ☐ **2** eggs
- ☐ **1 tsp** vanilla extract
- ☐ **2 tsp** baking powder
- ☐ **1/4 tsp** salt
- ☐ **2 cups (250 g)** all-purpose flour, sifted
- ☐ **1/2 cup** milk
- ☐ **2 cups (300 g)** blueberries, fresh or frozen

Streusel Topping

- ☐ **2 tbsp (28 g)** butter, cut into small pieces
- ☐ **2 tbsp (25 g)** brown sugar
- ☐ **1/4 tsp** ground cinnamon
- ☐ **1/2 cup (60 g)** walnuts, chopped

METHOD

Make the batter

1. Heat the oven to 375°F (190°C) and grease a 12-cup muffin tin or line it with foil baking cups.
2. In a large bowl, cream the softened butter and sugar until light and fluffy.
3. Beat in the eggs, then add the vanilla, baking powder and salt.
4. Mix in half the flour and half the milk alternately, stirring gently by hand, then add the remaining flour and milk just until combined.
5. Gently stir in the blueberries and divide the batter among the muffin cups.

Make the streusel

6. Mix the small pieces of butter with the brown sugar, cinnamon and walnuts until crumbly, then sprinkle over the batter.

Bake

7. Bake 25–30 minutes, until the muffins are lightly browned and a toothpick comes out clean.

TIPS

– Brown sugar can replace the granulated sugar in the batter, per the handwritten note.
– A handwritten note suggests canola oil can stand in for the butter.
– Mix the flour in gently by hand to keep the muffins tender.
– If using frozen blueberries, add them straight from the freezer to limit color bleeding.

Mom's Blueberry Muffins ·