

Blueberry Streusel Muffins

Sweet streusel-topped blueberry muffins

Yield:

12-15 muffins*

Ingredients:

Muffin ingredients:

2 cups flour

1/2 teaspoon baking soda

dash of salt

1 teaspoon cinnamon

2 eggs

1/2 cup oil

1 cup sour cream

1 teaspoon vanilla extract

1 cup brown or white sugar

2 cups fresh or frozen whole blueberries

Streusel topping ingredients:

1/4 cup (1/2 stick) softened butter

1/4 cup brown or white sugar

1/4 cup flour

1 teaspoon cinnamon

3/4 cup rolled oats

Instructions:

1. In a large mixing bowl, whisk together the flour, soda, salt, and cinnamon. Set aside.

2. In a separate bowl, briskly whisk the eggs, oil, sour cream, vanilla, and sugar. Add to dry ingredients and stir just until moist.

Gently stir in blueberries.

3. To make streusel topping, combine butter, sugar, flour, and cinnamon in a mixing bowl and press with a fork to mix. Add oats and mix until coarse crumbs form.

4. Fill greased or paper-lined muffin pans 2/3 or 3/4 full of batter.
Sprinkle about 2 teaspoons of streusel topping on each muffin.

5. Bake in a pre-heated 400 degree oven for 20-23 minutes, until done. Cool in pan for 5 minutes and then remove and cool on wire racks.

Additional Notes:

*If lining muffin cups with paper liners, this recipe will make 15 or so muffins. Directly in the pan it makes a full dozen. ☐

These muffins remove very easily from a greased muffin pan, if you cool for 5 minutes in the pan.

I used dark brown sugar in my muffins, which is why they look rather dark in these photos. That, and the blueberries gave the batter a purple hue as well! ☐



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This recipe is from Tammy's Recipes.