



StreuselTopped Blueberry Muffins

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

The streusel topping for these muffins takes them over the top Im a muffin snob and I find myself making this same recipe over and over Youll never want to make a boxed blueberry muffin again Theyre really moist if you dont overwork the batter They freeze really well and can be reheated in the microwave

Ingredients

- - 1 ½ cups fresh blueberries - 1 ½ tablespoons all-purpose flour - 2 cups all-purpose flour - 2 teaspoons baking powder - ½ teaspoon salt - ¾ cup white sugar - ½ cup unsalted butter
- softened - 2 large eggs - 1 teaspoon vanilla extract - ¼ teaspoon lemon zest - ½ cup milk - 5 tablespoons white sugar - 2 tablespoons all-purpose flour - ½ teaspoon ground cinnamon - 2 tablespoons cold unsalted butter
- cut into small pieces

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a 12-cup muffin tin with paper liners. Make the muffins: Place blueberries into a small bowl. Sprinkle 1 1/2 tablespoons flour over top and gently toss to coat. Combine 2 cups flour
2. baking powder
3. and salt in a medium bowl. Beat sugar and butter in a large bowl with an electric mixer until light and fluffy
4. 2 to 3 minutes. Beat in eggs
5. one at a time
6. then mix in vanilla and lemon zest. Without overworking the batter
7. gently fold in 1/2 of the dry ingredients
8. then all of the milk
9. followed by the remaining dry ingredients. Gently fold in floured blueberries; don't stir. Spoon batter into the prepared muffin cups. Make the topping: Whisk sugar
10. flour
11. and cinnamon together in a small bowl. Cut in butter with 2 knives or a pastry blender until mixture resembles coarse crumbs. Sprinkle topping over batter in the muffin cups. Bake in the preheated oven until a toothpick inserted in the centers comes out clean
12. 20 to 25 minutes. Remove from the oven and set on a wire rack to cool.