

Blueberry Streusel Muffins

Yield: 12 muffins

Ingredients:

1 ½ cups all-purpose flour
¾ cup white sugar
½ tsp. salt
2 tsp. baking powder
1 egg, room temperature
1/3 cup vegetable oil
1/3 cup milk
1 tsp. vanilla extract
1/3 cup sour cream
1 cup blueberries

Streusel Topping:

½ cup white sugar
1/3 cup all-purpose flour
1 ½ tsp. cinnamon
1/8 tsp. salt
¼ cup unsalted butter, cubed

Directions:

1. Preheat oven to 400 degrees. Grease muffin tin or line with baking papers.
2. To make streusel topping, mix together all the ingredients, mashing/incorporating with a pastry blender and then set aside.
3. For muffins, whisk together the flour, sugar, salt and baking powder in a large mixing bowl.
4. Make a well in the middle of the dry ingredients, and stir in oil, milk and egg.
5. Add vanilla and sour cream. Stir with a wooden spoon.
6. Fold-in blueberries.
7. Using a cookie scoop, fill muffin cups just below the top and sprinkle on the crumb topping. Use all of the crumb topping!
8. Bake muffins for 20 minutes. Cool completely in pan or your tops with separate from your bottoms. Gently run a knife around the edges and carefully lift out of tin. Serve with butter.