

HOMEMADE

Blueberry Streusel Muffins

HOMEMADE BLUEBERRY STREUSEL MUFFINS (MAKES 20)

For the batter:

- 1 stick unsalted butter, softened
- 1/2 cup sugar
- 1/4 cup brown sugar
- 2 eggs
- 1/2 cup sour cream
- 2 teaspoons vanilla extract
- 1/4 cup milk
- 1 and 3/4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder

- 1/2 teaspoon salt

- 1 and 1/2 cups blueberries

For the streusel topping:

- 2 cups all purpose flour
- 1/2 cup brown sugar
- 1/2 cup sugar
- 2 tsp cinnamon
- 1/2 tsp salt
- 1 stick unsalted butter, softened

MAKING THE TOPPING

Preheat oven to 425°. Line two muffin trays with cupcake liners.

Make the topping. Combine all streusel topping ingredients, mix well, and set aside.

MAKING THE MUFFINS

Make the muffins. Cream together butter and sugars until light and fluffy. Add eggs, sour cream, milk, and vanilla. Mix well. Add flour, baking soda, baking powder, and salt. Mix until just combined. Gently fold in the blueberries. The batter will be thick.

Scoop batter into prepared tins. Aim for 1/2 to 2/3 full to save plenty of space for streusel topping. Speaking of streusel, go ahead and pile a bunch on each muffin. More is more here. Be brave. →

BLUEBERRY STREUSEL MUFFINS (CONT.)

Bake: This is a two-parter. Bake muffins at 425° for 5 minutes. Then, without opening the oven, turn the temperature down to 350° and bake for an additional 14 minutes. My oven runs a little hot, so check your muffins with a toothpick. You may need another couple of minutes.

Allow to cool in the pan for 5 minutes or so, then remove from the tray and enjoy!