



Blueberry Streusel Muffins

Makes: 14 muffins

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

Muffins:

- 2 cups all-purpose flour
- 3/4 cup brown sugar, packed
- 1/2 tsp salt
- 1 tbsp baking powder
- 1 & 1/4 cup sour cream
- 2 tsp vanilla extract
- 1/4 cup vegetable oil
- 1 large egg
- 1 & 1/2 cups blueberries

Streusel Topping:

- 3 tbsp unsalted butter, melted
- 3/4 cup brown sugar, packed
- 1/2 cup all-purpose flour
- 1/2 tsp cinnamon

Instructions

Preheat oven to 400°F. Add flour, brown sugar, salt and baking powder to a large bowl.

In a medium bowl, add sour cream, vanilla, vegetable oil and egg. Whisk to combine. Add egg mixture to dry ingredients and fold gently until combined. Fold in blueberries. Do not over-mix.

For the streusel topping, mix add of the ingredients together until it forms crumbs.

Scoop batter into a muffin pan lined with baking cups or sprayed with non-stick spray. Fill $\frac{3}{4}$ full. Sprinkle each muffin generously with streusel.

Place in the oven and bake for 20 minutes or until muffins are set and a toothpick or knife in the center comes out clean.

Let cool on a wire rack.

Recipe by Chef Savvy