

# Blueberry Streusel Muffins

Makes 8 large muffins



## Ingredients

- ¼ cup butter, unsalted and softened
- ⅓ cup sugar
- 1 egg
- 1 teaspoon pure vanilla extract
- 2 ⅓ cups all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon kosher salt
- 1 cup milk
- 2 cups fresh (or frozen) blueberries

## For the Topping

- In a small bowl mix together
- 2 tablespoons almond or all-purpose flour with 3 tablespoons sugar and a couple pinches of nutmeg and cinnamon and 2 tablespoons cold butter. Mix until crumbly.

## Steps

1. Preheat oven to 375°F. Line a standard muffin pan/tin with paper liners (or spray well with non-stick spray).
2. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar until they are light and fluffy. Add the egg and vanilla and mix well.
3. In a medium bowl (or large measuring cup) whisk together the flour, baking powder and salt.
4. Add half of the flour mixture to the butter mixture and stir until combined. Add half of the milk and stir until combined. Repeat process (flour, then milk). Scrape down the side of the bowl before adding in the blueberries. Carefully fold them in so as not to break them.
5. Fill 12 cups (if using standard papers) or 8 cups (if using fancy fluted ones that hold more - Amazon sells them) cups with the batter. Sprinkle each muffin with some of the topping mixture.
6. Bake for 20 - 25 minutes or until the center is no longer wet (but has crumbs instead) when a toothpick is inserted. Let cool before removing from pan to a wire rack. These are best eaten the day of but will keep for a few days stored in an airtight container.