Blueberry Muffins Recipe

Overview

This guide walks you through making blueberry muffins with a cinnamon crumble topping in a typical home kitchen. It covers:

- **Ingredients** for both the muffins and the crumble topping
- **Supplies** you'll need before you start
- **Step-by-step instructions** for mixing and baking

Muffin Ingredients:

- 1 ½ cups all-purpose Flour
- ¾ cup white sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- In a 2-cup measuring glass: ⅓ cup veg oil, 1 egg, milk to fill to 1 cup
- 1 cup of fresh Blueberries

Crumble Topping Ingredients:

- ¼ cup butter cubed
- ½ cup white sugar
- ⅓ cup flour
- 1 ½ teaspoons cinnamon

Supplies:

- Paper Muffin cups OR cooking grease
- 12 serving muffin pan
- Water

Instructions

1. Preheat the oven to 400°F
2. Prep the 12 serving muffin pan
    a. Decide if to use Muffin Cups or Not Muffin Cups
        - If using Muffin Cups fill 8 sections of the pan with muffin cups
        - If not using Muffin Cups grease 8 sections of the pan with cooking grease
    b. In the remaining 4 sections, fill each with 1 tablespoon of water. This will prevent the empty sections from overheating the muffin pan.

2. Mix the Muffin Ingredients
    a. In a mixing bowl, combine the flour, sugar, salt, and baking powder.
    b. In a separate measuring glass that can hold 2 cups of liquid, fill to ⅓ cup of vegetable oil, add the egg, then add milk until the mixture reaches the 1 cup line. Whisk until mixed.
    c. Pour the wet ingredients into the bowl of dry ingredients and mix. Mix gently until there are no lumps of flour but be careful not to overmix.
    d. Fold the blueberries into the batter.
        - This is best done with a rubber spatula, but any will do. Starting from the top of the bowl, scrape in a downward diagonal along the side while turning the spatula so the batter will fold over itself. Repeat this motion until the blueberries are evenly mixed.
    e. Fill each prepared muffin cup to the top with blueberry batter.
3. Mix the Crumble Topping Ingredients
    a. In a new mixing bowl, add the cubed butter, sugar, flour, and cinnamon.
    b. Use a fork to mix the ingredients together until it has a crumbly texture.
4. Assemble the Crumble Topping & Bake
    a. Top each muffin with a generous amount of crumble topping.
    b. Bake in the preheated oven for 20-25 minutes, or until a toothpick stuck in the center of one comes out clean.
    c. Let the muffins rest to cool after removing them from the oven. Enjoy.

How to make Blueberry Muffins

