

Bakery Style Blueberry Crumb Muffins

For the Blueberry Muffins:

2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 large eggs (or 3 small)
1 cup granulated sugar
1 cup yogurt
1/2 cup canola oil
1 teaspoon vanilla extract
2 1/3 cups blueberries – divided (1 cup for the batter, 1 1/3 cup)
1–2 tablespoons flour

For the Streusel Topping:

1 cup all-purpose flour
2/3 cup granulated sugar
1 stick salted butter, melted

Instructions:

Preheat oven to 375°F. Line a 12-cup muffin pan with paper liners or grease with non-stick spray.

In a large bowl, whisk together the flour, baking powder, and salt.

In a separate bowl, beat the eggs with sugar, yogurt, oil, and vanilla extract until smooth.

Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Fold in 1 cup of blueberries (smash them slightly first). In a small bowl, toss the remaining blueberries with 1–2 tablespoons of flour to prevent them from sinking in the batter. Gently fold them into the muffin batter.

For the streusel topping:

Mix the flour and sugar in a bowl, then stir in the melted butter until crumbly.

Spoon the muffin batter into the muffin cups, filling each about 2/3 full. Sprinkle the streusel topping over the muffins.

Bake for 18–20 minutes, or until a toothpick inserted comes out clean. Allow muffins to cool in the pan for 5 minutes before transferring them to a wire rack.

Source: recipesbyJanet.com