

Blueberry Muffins with Cinnamon Brown Sugar Streusel

Makes: 12 to 14 regular muffins, 36 to 40 mini muffins

Cinnamon Brown Sugar Streusel Topping:

½ cup brown sugar

1 tablespoon all-purpose flour

1 teaspoon cinnamon

1 tablespoon butter, melted

Muffin Ingredients:

1 ¾ cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

½ teaspoon salt

½ cup (1 stick) unsalted butter, room temperature

½ cup granulated white sugar

¼ cup light brown sugar, packed

2 large eggs, room temperature

½ cup sour cream or plain yogurt, room temperature

2 teaspoons pure vanilla extract

¼ cup whole milk, room temperature

1 ½ cups fresh or frozen blueberries (do not thaw if frozen)

Directions:

Preheat oven to 425 degrees and grease a 12-cup muffin tin with butter or cooking spray

In a medium bowl, use a whisk to combine the flour, baking powder, baking soda and salt; set aside.

Use a stand or hand mixer to beat the butter on medium-high speed until smooth and creamy, about 1 minute. Add both sugars and beat on high for 3 minutes until pale and fluffy. Add the eggs, one at a time, beating hard on medium speed after each addition until well combined. Add the sour cream and vanilla extract and beat on medium speed for 1 minute.

Turn the mixer off and add the flour mixture and whole milk. Mix on low speed until fully incorporated, about 1 minute. Add the blueberries and use a rubber spatula to gently fold them into the batter.

Scoop the batter into the muffin tin, filling each cup to the top. Cover the top of each muffin with a generous sprinkling of the streusel topping. If there is leftover batter, grease another tin and bake when the first batch is done (I usually have enough batter left for 1 large muffin or 4 mini muffins).

Bake at 425 for 5 minutes, then reduce the heat to 350 and continue baking for an additional 16 to 20 minutes, until the tops are golden brown and a toothpick inserted in the center comes out clean. Let the muffins cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

To store:

Store the muffins in an airtight container or plastic freezer bag at room temperature for 3 to 4 days, in the refrigerator for one week, or in the freezer for 3 months.