Crumble Top Blueberry Muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

Muffins
3 C. all-purpose flour
1 1/2 C. granulated sugar
1 tsp. salt
4 tsp. baking powder
2/3 cup vegtable oil (or canola)
2 tsp. vanilla
2 large eggs
about 2/3 C. milk
2heaping cups of fresh blueberries (or frozen, do not thaw)

Crumble Topping
1 C. packed brown sugar
2/3 C. all-purpose flour
1/2 C. (1 stick) unsalted butter, cold and cubed
4 tsp. ground cinnamon

This ingredient list yields about 24 muffins when using a regular 12-cup muffin pan. You can cut this recipe in half if you only want to make one batch of 12 muffins.

Instructions

Preheat oven to 400F. Grease the top of the muffin pan (so the yummy crumbly brown sugary topping does not stick) and line cups with muffin liners.

In a large mixing bowl, combine the flour, sugar, salt and baking powder.

Pour 2/3 C. oil into a measuring cup that has at least a 2-C measuring line (I use a 4-C measuring cup), add vanilla and egg. Pour in milk until you reach the 2-Cup mark. (DO NOT GUESSTIMATE ON THE LIQUID.) Gently mix the liquids in the measuring cup using a small whisk or fork. Pour wet mixture into the dry mixture. Gently fold until ALMOST combined, add blueberries, and then fold only a few more times. (The batter should not be over-mixed. The less mixing, the better!)

Fill the muffin cups just about to the top (I usually fill them about ¾ full and use LOTS of crumble topping on each one) using a ladle or ice cream scoop. Sprinkle generously with crumble topping. Bake 20-25 minutes, until a toothpick comes out clean when inserted in middle.

Let cool in pan for 5 minutes then take them out of pan and cool upside down on cookie rack so that the tops don’t sink in.

To make crumb topping:

In a medium mixing bowl, combine the brown sugar, flour, and cinnamon. Add the

cubed butter, and with a pastry blender or fork, combine until there are pea-sized chunks.