



# 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 vegetable oil (or canola)  
2 tsp. vanilla  
2 large eggs  
about 2/3 C. milk  
2 heaping 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.

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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  $\frac{3}{4}$  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

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