

Blueberry Muffins with a Crunchy Cinnamon Sugar Topping

Makes 15-16

Note: If you're making these at high altitude, simply adjust the baking powder to use the * amount.



For the muffins:

1/4 cup butter, softened
3/4 cups + 2 tablespoons sugar
1 egg
1 teaspoon vanilla
2 teaspoons (*1 3/4 teaspoons*) baking powder
1/2 teaspoon salt
1 3/4 cup all purpose flour
3/4 cup milk
1 1/2 cup fresh or frozen blueberries

For the topping:

Heaping 1/4 cup sugar
1/4 teaspoon cinnamon
2 tablespoons cold butter

Preheat your oven to 375 degrees.

In the bowl of your mixer, cream together the butter and sugar using the paddle attachment until light and fluffy. Mix in the egg and scrape down the sides of the bowl. Add in the vanilla, baking powder, and salt and mix on low until combined. Mix in half of the flour with the mixer on low, pour in the milk and let it mix, and then add in the rest of the flour. Once combined, stop the mixer and fold in the blueberries by hand. If you're using frozen blueberries, do not thaw them first.

Separate the batter into muffin liners, placing about 1/4 cup batter in each cup. Make the topping by mixing together the sugar and cinnamon in a bowl. Cut in the cold butter using a fork until it resembles coarse crumbs. Sprinkle the topping over the muffins.

Bake for 15-17 minutes or until a toothpick comes out clean. Let cool in the pan for a few minutes and then remove from the pan to finish cooling.

Barely adapted from [Taste of Home](#)

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