The Best Blueberry Muffins



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Makes 12

Prep Time: 15 minutes Cook Time: 20 minutes

Ingredients

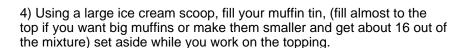
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- __2 cups of All Purpose Flour
- __2 tsp of Baking Powder
- __1 tsp of Baking Soda
- 1/2 tsp of Salt
- 1 cup of Granulated Sugar
- __1/3 cup of Vegetable Oil
- __2 Eggs
- __1-1/4 cup of Fresh Blueberries
- 3/4 cup of Buttermilk
- __2 tsp Vanilla Extract
- __

For the topping:

- __2/3 cup of Granulated Sugar
- __1/3 cup of All Purpose Flour
- ___1/4 cup of Butter, cold, cut into small pieces
- 1/4 tsp of Cinnamon

- 1) Preheat your oven to 400 degrees, line a muffin pan with liners and set aside.
- 2) In a medium size bowl, mix together the first 4 ingredients, then add about 1/4 of the dry mixture into a bowl with the blueberries, toss them around until coated and set that aside as well.
- 3) In a large bowl, whisk together the eggs and sugar until thick and pale, add the oil and vanilla, mix until incorporated ,then add the dry ingredients and buttermilk, once again, mix until incorporated and then finally, fold in the blueberries.



- 5) In a small bowl, add all the ingredients for the topping, use a pastry cutter or a fork to incorporate the butter, then add a generous bit of this onto each muffin.
- 6) Bake for about 20 to 25 minutes or until fully cooked through, allow to cool and serve.