

# To Die For Blueberry Muffins



These muffins are extra large and yummy with the sugary-cinnamon crumb topping. I usually double the recipe and wonderful extra-generously-sized deli style muffin. Add extra blueberries too, if you want!



By **Colleen**

**Prep:** 15 mins

**Servings:** 8

**Cook:** 25 mins

**Yield:** 8 large muffins

**Total:** 40 mins

## Ingredients

- ☐

1 ½ cups all-purpose flour
- ☐

¾ cup white sugar
- ☐

½ teaspoon salt
- ☐

2 teaspoons baking powder
- ☐

⅓ cup vegetable oil
- ☐

1 egg
- ☐

⅓ cup milk, or more as needed
- ☐

1 cup fresh blueberries
- ☐

½ cup white sugar
- ☐

⅓ cup all-purpose flour
- ☐

¼ cup butter, cubed
- ☐

1 ½ teaspoons ground cinnamon



## Directions

Preheat oven to 400 degrees F (200 degrees C). Grease muffin cups or line with muffin liners.

Combine 1 1/2 cups flour, 3/4 cup sugar, salt and baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and add enough milk to reach the 1-cup mark. Mix this with flour mixture. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumb topping mixture.

To Make Crumb Topping: Mix together 1/2 cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 1/2 teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking.

Bake for 20 to 25 minutes in the preheated oven, or until done.



## Nutrition Facts

**Per Serving:** 383 calories; protein 4.3g; carbohydrates 56.9g; fat 16.1g;

cholesterol 39.3mg; sodium 321.8mg.

**Full Nutrition**

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