

Blueberry Muffins



360g *all-purpose flour*
200g *sugar*
7g *baking powder*
2g *salt*
3 *eggs*
170g *melted butter*
180ml *milk*
350g *fresh blueberries*
vanilla extract
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25g *oat flour*
25g *all-purpose flour*
40g *sugar*
40g *brown sugar*
1g *ground cinnamon*
1g *salt*
45g *cold butter*

Preheat oven to 400°F (205°C).

Prepare a muffin pan with muffin liners.

In a large bowl, combine flour, sugar, baking powder and salt. Mix and set aside.

In a medium bowl, combine eggs, melted butter, milk and vanilla extract. Whisk until well combined. Add the liquid ingredients to the dry ingredients and stir until smooth. Fold in the fresh blueberries.

In a medium bowl, combine oat flour, flour, granulated sugar, brown sugar, cinnamon and salt. Mix until well combined. Use a butter knife to cut in small chunks of butter. Mix until crumbly and coarse.

Fill the muffin pan with batter and top with the streusel topping. Bake for 18-20 minutes or until the center bounces back when lightly pressed.

Cool muffins for 10 minutes and enjoy.

Makes 18 muffins.