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Starbucks Copycat Blueberry Muffins

**Servings**

12 blueberry muffins

Author

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Ingredients

For the muffins:

- 100 grams soft butter
- 200 grams (1 cup) sugar
- 1/2 tsp. salt
- 1 tsp. vanilla extract
- 2 large eggs
- 280 grams (2 cups) all-purpose flour
- 10 grams (2 tsp.) baking powder
- 125 ml. (1/2 cup) milk
- 200 grams blueberries Frozen or fresh

For the streusel topping:

- 40 grams (4 tbsp.) light brown sugar
- 50 grams (5 tbsp.) all-purpose flour
- 35 grams (2 tbsp.) cold butter cut into cubes
- Pinch of salt

Instructions

1. Preheat the oven to 180c degrees and arrange paper cups in a muffin pan.
2. In a mixer bowl with a paddle attachment, mix butter, sugar, salt and vanilla until you get a soft and creamy mixture.
3. Go over the edge of the bowl with a spatula in order to bring the mixture to the center of the bowl and add in the eggs, one by one, whisking continuously until incorporated.
4. Mix flour and baking powder in a small separate bowl.
5. Add approximately 1/3 of the flour into the mixture while blending slowly.
6. Add 1/2 of the milk while blending until it is mixed in the batter.
7. Add another 1/3 of the flour while mixing, the remaining milk and finally the remaining flour. Once the mixture is smooth, stop mixing. It is important to avoid over-mixing which may damage the texture of the muffins.
8. Add in the frozen blueberries and mix briefly only until evenly dispersed in the mixture.
9. With a tablespoon or a large ice cream scoop, fill the jugs right up to their rim.
10. Streusel topping: place sugar, flour, butter and salt in a bowl and blend with your hands until you get a crumbly mixture.
11. Sprinkle crumbs generously on top of each muffin.
12. Bake for 20-25 minutes or until the muffins are golden and set.
13. Cool completely and serve.

Recipe Notes

- Keep the muffins in a closed container in the refrigerator for up to 6 days.
- Instead of blueberries, you can use any other berries you like in the same amount.

- It is recommended to serve the muffins warm or at room temperature.