

Blueberry Muffins

Ingredients

For the Streusel

- ¼ cup sugar
- 2 ⅔ tablespoons all-purpose flour
- 2 tbsp butter, cubed
- Pinch of salt

For the Muffins

- 1 ½ cups all-purpose flour
- ¾ cups granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ⅓ cup vegetable oil
- 1 large egg
- 1 teaspoon vanilla extract
- ⅓ cup sour cream, or more as needed
- 1 cup fresh blueberries

Instructions

1. Preheat oven to 400 °F.
2. Line 9 muffin cups with paper liners.

Making the Streusel

1. Combine sugar, flour, salt, and butter in a small bowl.
2. Mix with a fork / your fingers until crumbly. Set aside.

Making the Muffins

1. Wash and dry blueberries, place in a small bowl, and sprinkle with a little flour. Toss to coat.
2. Sift flour, sugar, baking powder, and salt into a large bowl.
3. Combine oil, egg, and vanilla in a measuring cup and add enough sour cream to reach 1 cup. Mix well.
4. Pour wet ingredients into dry ingredients and gently mix until almost combined.
5. Fold in blueberries.

Baking the Muffins

1. Spoon batter into 9 prepared muffin cups, filling almost to the top.
2. Sprinkle streusel over the tops.
3. Bake for 20 minutes or until a toothpick inserted into the center comes out clean.