

To Die For Blueberry Muffins



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

Prep: 15 mins

Cook: 25 mins

Total: 40 mins

Servings: 8

Yield: 8 large muffins



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

Step 1

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

Step 2

Combine 1 ½ cups flour, ¾ 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.

Step 3

To Make Crumb Topping: Mix together ½ cup sugar, 1/3 cup flour, 1/4 cup butter, and 1 ½ teaspoons cinnamon. Mix with fork, and sprinkle over muffins before baking.

Step 4

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.