

Blueberry Muffins



This blueberry muffin recipe makes six extra large and yummy breakfast muffins with a sugary-cinnamon crumb topping.

Serves 6
Prep time: 15 min

Cook time: 20 min
Total time: 35 min

INGREDIENTS

Muffins:

- 1 ½ cups all-purpose flour
- ¾ cup white sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- ⅓ cup olive oil
- 1 large egg
- ⅓ cup milk,
- 1 cup fresh blueberries

Crumb Topping:

- ½ cup white sugar
- ⅓ cup all-purpose flour
- ¼ cup butter, cubed
- 1 ½ teaspoons ground cinnamon

DIRECTIONS

1. Gather all ingredients.
2. Preheat the oven to 400 degrees F (200 degrees C). Grease 6 muffin cups or line with large paper liners.
3. To make the muffins: Whisk flour, sugar, baking powder, and salt together in a large bowl.
4. Pour oil into a small liquid measuring cup. Add egg and enough milk to reach the 1-cup mark; stir until combined.
5. Pour into flour mixture and mix just until batter is combined. Fold in blueberries; set batter aside.
6. To make the crumb topping: Combine sugar, flour, butter, and cinnamon in a small bowl. Mix with a fork until crumbly.
7. Spoon batter into the prepared muffin cups, filling right to the top. Sprinkle with crumb topping.
8. Bake in the preheated oven until a toothpick inserted in the center of a muffin comes out clean, 20 to 25 minutes. (It took my oven 33 minutes to bake)