

Marie Saba

from my kitchen to yours

Bakery-Style Blueberry Muffins

Makes 11 muffins

Ingredients:

For Streusel Topping:

- ½ cup (58 g) old-fashioned rolled oats
- ½ cup (110 g) light brown sugar, packed
- ¼ cup (31 g) all-purpose flour
- Pinch of salt
- 4 Tablespoons (56 g) unsalted butter, melted

For Muffins:

- 2 cups (280 g) all-purpose flour, plus 2 Tablespoons (15 g) more for tossing with berries
- 2 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- 1 ½ cups (210 g) fresh blueberries
- ½ cup (118 ml) milk
- 1 teaspoon lemon juice
- 1 teaspoon vanilla
- ½ cup (113 g) unsalted butter, softened
- ¾ cup (160 g) sugar
- 2 large eggs, whisked



Instructions:

1. Preheat oven to 400 F (204 C). Coat cups of a standard 12-cup muffin pan with nonstick spray or butter, or use paper liners.
2. In a medium bowl, make the streusel. Stir together oats, brown sugar, flour and salt. Add melted butter and stir until clumps form. Cover bowl with plastic wrap and refrigerate.
3. In a medium bowl, whisk together 2 cups flour with baking powder, baking soda, and salt; set aside. In a small cup, mix milk with lemon juice and vanilla; set aside. In a small bowl, toss blueberries with 2 Tablespoons flour; set aside.

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4. In the bowl of a stand mixer, cream butter and sugar until well-combined, about 2 minutes. Scrape down the sides with a spatula. Add eggs and beat again until well-combined.
5. Add dry ingredients and milk to butter mixture and mix again, just to combine. (Do not overmix. Some lumps are okay.) Fold in blueberries with a rubber spatula.
6. Scoop batter into 11 muffin cups, filling each to the top. (Using 11 of the muffin cups instead of all 12 helps make bigger bakery-style muffins.) Add streusel to the top of each muffin, pressing gently into the muffin batter to help the streusel stay in place.
7. Bake at 400 F (204 C) for 5 minutes. Then reduce heat to 375 F (190 C) and bake until toothpick inserted into the center comes out clean, about 18-20 minutes. Cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

Notes: