



Streusel-Topped Blueberry Muffins

Ingredients

For the Muffins

- 1 ½ cups fresh blueberries
- 1 ½ tablespoons all-purpose flour (for coating berries)
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup white sugar
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/4 teaspoon lemon zest
- 1/2 cup milk

For the Streusel Topping

- 5 tablespoons white sugar
- 2 tablespoons all-purpose flour
- 1/2 teaspoon ground cinnamon
- 2 tablespoons cold unsalted butter, cut into small cubes

Instructions

Step 1: Preheat the Oven

Preheat your oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners.

Step 2: Prep the Blueberries

Place the blueberries in a small bowl. Sprinkle with 1½ tablespoons flour and gently toss to coat. This helps prevent them from sinking in the batter.

Step 3: Mix Dry Ingredients

In a medium bowl, whisk together 2 cups flour, baking powder, and salt. Set aside.

Step 4: Cream Butter and Sugar

In a large mixing bowl, beat the butter and sugar using an electric mixer until light and fluffy (2–3 minutes).

Beat in the eggs one at a time. Add vanilla extract and lemon zest and mix until combined.

Step 5: Combine Wet and Dry

Gently fold in half of the dry ingredients, then add all of the milk.

Fold in the remaining dry ingredients until just combined—do not overmix.

Carefully fold in the floured blueberries using a spatula.

Step 6: Fill the Muffin Tin

Spoon the batter evenly into the prepared muffin cups.

Step 7: Make the Streusel Topping

In a small bowl, whisk together sugar, flour, and cinnamon.

Cut in the cold butter using a pastry cutter or two knives until the mixture resembles coarse crumbs.

Sprinkle the streusel evenly over the muffin batter.

Step 8: Bake

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

Let muffins cool in the pan for a few minutes, then transfer to a wire rack to cool completely.