

# BLUEBERRY CRUMB MUFFINS

These fluffy blueberry muffins are the perfect morning treat that both adults and kids will love.

*Servings: 10 regular-sized muffins or 6 large muffins*



## INGREDIENTS:

### *Batter:*

- 1½ cups fresh blueberries
- 3 tsp baking powder
- 1½ cups all-purpose flour
- ¾ cup white sugar
- ½ tsp salt
- ⅓ cup vegetable oil
- 1 egg
- ⅓ cup milk

### *Crumb topping:*

- ⅓ cup all-purpose flour
- ½ cup white sugar
- ¼ cup cold butter, cut into small pieces
- 1½ tsp ground cinnamon
- ¼ cup muffin batter

## DIRECTIONS:

1. Preheat oven to 400°F. Grease muffin pan.
2. Toss blueberries in a bowl with 1 teaspoon of baking powder, and set aside.
3. Make the batter: In a medium bowl, combine flour, sugar, salt and remaining baking powder. Place vegetable oil into a 1 cup measuring cup; add the egg and enough milk to fill the cup. Mix into flour mixture until combined.
4. Measure ¼ cup of muffin batter and set aside for crumb topping. Fold blueberries into batter. Spoon into muffin cups.
5. Make the crumb topping: Mix together flour, sugar, butter, cinnamon and muffin batter. Mix with fork, and sprinkle over muffins before baking.
6. Bake for 20 to 25 minutes, or until done. Enjoy!

**BUSHEL**  
*and*  
**BERRY**<sup>®</sup>  
HOMEGROWN BERRIES