

Blueberry Muffins

MUFFINS:

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups brown sugar
- 1/2 (1 stick) cup unsalted butter, softened
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup buttermilk
Homemade buttermilk recipe at bottom.
- 1 1/2 cups fresh or frozen blueberries, plus 1/4 cup to press on top

CRUMBLE:

- 1/3 cup granulated sugar
- 1/4 cup all-purpose flour
- 2 teaspoons ground cinnamon
- 2 Tablespoons butter, softened

- 1) Preheat oven to 425F degrees. Lightly spray 12 muffin cups with non-stick cooking spray or line with muffin liners.
- 2) In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Set aside.
- 3) In a large bowl, using an electric or stand mixer combine brown sugar, butter, egg, vanilla extract, and buttermilk, mix until combined.
- 4) Mix flour mixture until just combined. *MUFFIN BATTER WILL BE THICK!*
- 5) Gently, fold in blueberries.
- 6) In a small bowl, mix together sugar, flour, cinnamon, and butter until mixture becomes crumbly. Set aside.
- 7) Using an ice cream scooper, scoop muffin batter into prepared muffin tins. Sprinkle each muffin with the crumb mixture. Using the 1/4 cup of the blueberries you have leftover, press a few of them into the tops of each muffin.
- 8) Bake at 425F for 5 minutes. Keeping the muffins in the oven, reduce the oven temperature to 350F and continue to bake for 12-15 more minutes or until a toothpick inserted in the center comes out clean.
- 9) Let muffins cool for 5-10 minutes before enjoying!

Buttermilk Recipe

- 1 cup milk
 - 1 Tablespoon lemon juice or white vinegar
- 1) Stir in lemon juice or white vinegar into 1 cup of milk.
 - 2) Let mixture stand at room temperature for about 5-10 minutes.
 - 3) When it's ready the milk will be slightly thickened and you will see small curdles. Use buttermilk as directed in the recipe