

BLUEBERRY STREUSEL MUFFINS



The dried blueberries
are packed with flavor!
Don't skip them!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

Streusel Topping

- 1/2 cup sugar
- 1/3 cup flour
- 1/4 cup (1/2 stick) cold unsalted butter, cut into small pieces
- 1 1/4 teaspoons ground cinnamon

Muffins

- 1 cup all purpose flour
- 2 Tbsp granulated sugar
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/3 cup buttermilk
- 1/4 cup vanilla yogurt
- 1 egg
- 2 Tbsp unsalted butter, melted
- 1/2 cup fresh blueberries
- 1/4 cup dried blueberries



Instructions

- With the help of an adult, **preheat** oven to 400 degrees. Grease 12 muffin cups.
- **Streusel Topping:** Place sugar, flour, cold butter pieces, and cinnamon in a medium bowl. cut together with a pastry blender or a fork and refrigerate until ready to use.
- **Muffins:**
- In a medium bowl, **combine** flour, sugar, baking powder, baking soda and salt. Set aside.
- In a larger glass measuring cup, **whisk** together buttermilk, yogurt, egg and melted butter until fully combined
- Gently **pour** the wet ingredients into the dry ingredients and **stir** just until ingredients are combined. Do not over mix!
- Gently **fold** in the fresh and dried blueberries
- **Spoon** into the greased muffin cups 2/3 full and **sprinkle** with streusel topping mixture.
- **Bake** in preheated oven for 15 minutes, or until a toothpick inserted into the center of the muffins comes out batter free. **Cool** and enjoy! Makes about 8 muffins