

Bakery Style Blueberry Muffins

Hazel Blue Acres – Silvana, WA

Muffins: ½ cup (115g) unsalted butter, melted 1 cup (200g) granulated sugar 2 eggs, room temperature 1 cup buttermilk, room temperature 1 tablespoon vanilla extract ¼ cup (65g) sour cream, room temperature 2 tablespoons neutral oil 2 ½ cups (315g) all-purpose flour 2 teaspoons baking powder ½ teaspoon baking soda Pinch of salt 1 ½ cups blueberries	Crumb Topping: 6 tablespoons (90 g) salted butter, melted ¼ cup (52 g) light brown sugar ¼ cup (50 g) granulated sugar ½ cup (60 g) all-purpose flour 2 tablespoons cornstarch Makes 6 extra-large muffins. Or 12 standard size muffins.
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1. Preheat the oven to 425 degrees F.
2. Prepare the cupcake tins by lining or greasing them. Lining with a tall paper recommended.
3. In a mixing bowl, whisk together the melted butter and sugar until well combined.
4. Add the eggs and whisk for 2-3 minutes or until pale in color.
5. Add the buttermilk, vanilla extract, sour cream, and oil. Whisk until well combined.
6. In a separate bowl, combine the flour, baking powder, baking soda, and salt. Reserve 2 tablespoons of the dry mixture to coat the blueberries.
7. Pour the dry mixture into the wet ingredients and whisk until just combined.
8. Toss the blueberries in the reserved 2 tablespoons of dry mixture. Stir the blueberries into the batter.
9. Do not overmix the batter. Let the batter sit at room temperature for 30 minutes. Do not mix the batter again. While it sits, prepare the Crumb Topping.

Crumb Topping: In a bowl, stir melted butter, granulated sugar, and brown sugar together.

Stir until a paste forms, then add all-purpose flour and cornstarch.

Stir in until its crumbly and coarse.

1. Divide the batter evenly among the muffin cups.
2. Divide the crumb topping evenly on top of the muffins, about a tablespoon each.
3. Bake for 5 minutes, then reduce the oven temperature to 375 degrees without opening the oven door.
4. Continue baking for an additional 15-20 minutes or until a toothpick inserted in the center comes out clean.
5. Allow the muffins to cool in the tin for 5 minutes before transferring them to a wire rack to cool completely.