

Bakery Blueberry Muffins

Prep Time: 15 minutes

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: 12-14 muffins

Please note that the butter, eggs, sour cream and milk should all be at room temperature!

MUFFINS

- 1 and 3/4 cups (220g) **all-purpose flour** (spoon & leveled)
- 1 teaspoon **baking soda**
- 1 teaspoon **baking powder**
- 1/2 teaspoon **salt**
- 1/2 cup (115g) **unsalted butter**, softened to room temperature
- 1/2 cup (100g) **granulated sugar** (a bit less works too)
- 1/4 cup (50g) packed light or dark **brown sugar**
- 2 large **eggs**, at room temperature
- 1/2 cup (120g) **sour cream** or **plain/vanilla yogurt**, at room temperature
- 2 teaspoons **pure vanilla extract**
- 1/4 cup (60ml) **milk**, at room temperature
- 1 and 1/2 cups (250g) fresh or frozen **blueberries**

Optional Streusel Topping

Ingredients

STREUSEL TOPPING

- 1/2 cup (100g) packed light or dark **brown sugar**
- 1/2 cup (67g) **chopped walnuts** (or pecans)
- 1 teaspoon **ground cinnamon**

Instructions

Preheat oven to 425°F (218°C). Spray a 12-count muffin pan with nonstick spray or use cupcake liners. Grease/line a second pan with 2 liners because this recipe yields about 14 muffins. Set aside.

Mix all of the streusel ingredients together. Set aside.

Whisk the flour, baking soda, baking powder, and salt together in a large bowl.

Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter, granulated sugar, and brown sugar together on high speed until smooth and creamy, about 2 minutes.

On medium speed, add the eggs one at a time, beating well after each addition.

Beat in the sour cream and vanilla extract on medium speed until combined. With the mixer running on low speed, add the dry ingredients and milk into the wet ingredients and beat until no flour pockets remain. Fold in the blueberries.

Spoon the batter into liners, filling them all the way to the top. Top each with streusel, gently pressing it down into the surface so it sticks.

Bake for 5 minutes at 425 then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 18-20 minutes or until a toothpick inserted in the center comes out clean.

The total time these muffins take in the oven is about 23-25 minutes, give or take. Allow the muffins to cool for 5 minutes in the muffin pan, then transfer to a wire rack to continue cooling.

Muffins stay fresh covered at room temperature for a few days or in the refrigerator for up to 1 week.

Notes

Freezing Instructions: Freeze baked & cooled muffins for up to 3 months. Thaw in the refrigerator or at room temperature before enjoying.

Sour Cream: Sour cream adds so much moisture! Plain yogurt is a great substitute. Unsweetened applesauce or mashed banana may also be used.

Milk: You can use any milk, dairy or nondairy.

Blueberries: If using frozen blueberries, do not thaw.

For a jumbo muffin pan: 425°F for 5 minutes, then reduce to 350°F for 22-25 minutes for a total of 27-30. Makes about 6. **For mini muffins:** 350°F for 12-14 minutes. Makes about 36-40.

Recipe from sallysbakingaddiction.com