

# Blueberry Muffins

## Ingredients

### For the Streusel

- 50 grams (1/4 cup) granulated sugar
- 25 grams (about 2 heaping tablespoons) all-purpose flour
- 2 tablespoons butter, cubed
- 2 tablespoons sliced almonds (optional)
- Pinch of salt

### For the Muffins

- 180 grams (1 1/2 cups) all-purpose flour
- 150 grams (3/4 cup) granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon fine salt
- 1/3 cup vegetable oil
- 1 large egg
- 1 teaspoon vanilla extract
- 1/3 cup whole milk, or more as needed
- 1 cup fresh blueberries

## Instructions

1. Preheat oven to 400 °F.
2. Line 9 muffin cups with paper liners.

### Making the Streusel

1. Combine butter, sugar, flour, almonds (if using), and salt in a small food processor.
2. Pulse until the mixture resembles coarse crumbs.

### Making the Muffins

1. Wash and dry blueberries, place in a small bowl, and sprinkle with a little flour. Toss to coat.
2. Sift flour, sugar, baking powder, and salt into a large bowl.
3. Combine oil, egg, and vanilla in a measuring cup and add enough milk to reach 1 cup. Mix well.
4. Pour wet ingredients into dry ingredients and gently mix until almost, but not quite combined. Batter will be very thick.
5. Carefully fold in blueberries. Try not to break too many.

### Baking the Muffins

1. Spoon batter into prepared muffin cups, filling almost to the top.
2. Spoon streusel over the tops, about 1 heaping tablespoon per muffin.
3. Bake for 20 minutes or until a toothpick inserted into the center comes out clean.