

## Blueberry Streusel Muffins



### Streusel Ingredients

2 tbsp. brown sugar  
1 tbsp. granulated sugar  
½ cup all-purpose flour  
½ tsp. ground cinnamon  
¼ cup unsalted butter, cut into cubes, chilled  
Pinch salt

### Muffin Ingredients

1 ¾ cup all-purpose flour  
2 tsp. baking powder  
¼ tsp. baking soda  
¼ tsp. salt  
1 cup granulated sugar  
5 tbsp. unsalted butter, melted  
½ cup milk  
½ cup full fat sour cream  
1 tbsp. vanilla extract  
1 egg  
1 ½ cups Florida Blueberries, fresh or frozen  
All-purpose flour as needed for tossing berries

### Procedure

1. In a small bowl, mix together the ingredients for the streusel: brown sugar, cinnamon, flour and pinch of salt. Add the ½ cup of cubed cold butter to the dry ingredients. Using a pastry cutter or your fingertips, work the butter into the dry ingredients until it is all combined and crumbly. There should be no chunks of butter remaining.
2. Preheat oven to 400°F.
3. Make muffins: Mix together sugar, melted butter, milk, sour cream, eggs, and vanilla.
4. In a separate bowl sift together flour, baking powder, baking soda, and salt.
5. Add wet ingredients to dry ingredients while whisking constantly. Just mix until the ingredients are just barely incorporated. Even if there are a few lumps, just leave them, they will work their way out.
6. Toss blueberries in flour until just coated. Add to batter, and just barely mix in.
7. Scoop batter into muffin pans that have been either lightly sprayed with vegetable oil, or line with muffin papers. Fill each pan to 2/3 full only.
8. Sprinkle each top with approximately 1 tbsp. of streusel mixture.
9. Bake until done in center, approximately 10-12 minutes.
10. Remove from oven, and remove from pan as soon as you can handle them. Let cool some before eating in order to keep the muffins from falling apart.

-yields approximately 1 ½ dozen muffins

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