

# Blueberry Crumble Muffin

**Ingredients** 🍷 This measurement makes 12 muffins.

## For the Muffins

- All-purpose flour | 250 g | 2 cups
- Granulated sugar | 150 g | ¾ cup
- Baking powder | 8 g | 2 teaspoons
- Sour cream or plain Greek yogurt | 120 g | ½ cup
- Unsalted butter, melted and slightly cooled | 85 g | 6 tablespoons
- Vanilla extract | 5 ml | 1 teaspoon
- Salt | 3 g | ½ teaspoon
- Eggs | 2 large | 2 large
- Milk | 120 ml | ½ cup
- Fresh blueberries | 180 g | 1¼ cups

## For the Crumble Topping

- All-purpose flour | 70 g | ½ cup + 1 tablespoon
- Light brown sugar | 55 g | ¼ cup packed
- Granulated sugar | 20 g | 1½ tablespoons
- Unsalted butter, softened | 55 g | 4 tablespoons
- Cinnamon | 1 g | ½ teaspoon
- Salt | pinch | pinch

## Instructions

1. Preheat the oven to 200°C / 400°F and line a 12-cup muffin pan with paper liners.
2. Make the crumble topping by mixing the flour, light brown sugar, granulated sugar, cinnamon, and salt in a small bowl.
3. Add the softened butter and rub it in with your fingers or a fork until chunky crumbs form.
4. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
5. In a separate bowl, whisk together the eggs, milk, sour cream or plain Greek yogurt, melted butter, and vanilla extract.
6. Pour the wet ingredients into the dry ingredients and fold gently until just combined.
7. Fold in the blueberries carefully so they do not break too much.
8. Divide the batter evenly between the muffin cups, filling each one close to the top.
9. Sprinkle the crumble topping generously over each muffin, keeping some larger chunks for texture.
10. Bake for 5 minutes at 200°C / 400°F.
11. Reduce the oven temperature to 180°C / 350°F and bake for 13–16 minutes more, or until the tops are golden and a toothpick inserted into the center comes out clean.
12. Let the muffins cool in the pan for 5 minutes, then transfer them to a wire rack.

## Note & Storage

- Sour cream or plain Greek yogurt helps the muffins stay moist and tender.
- Do not overmix the batter once the wet and dry ingredients are combined. Overmixing can make the muffins dense.
- Use fresh blueberries for the best texture, but frozen blueberries can be used without thawing.
- Keep the crumble in chunky pieces so the topping bakes with texture instead of melting flat.
- Store cooled muffins in an airtight container at room temperature for 2 days.
- Freeze muffins in a freezer-safe bag or container for up to 2 months.