

Blueberry Streusel Muffins

Poetry & Pies

prep time: 10-15 minutes

bake time: 20-25 minutes

total time: 40 minutes

servings: 14-16 muffins

Ingredients

for the streusel topping

- $\frac{3}{4}$ cup (102g) all-purpose flour
- $\frac{2}{3}$ cup (134g) packed brown sugar (light or dark will work)
- 1 tablespoon (8g) ground cinnamon
- $\frac{1}{3}$ cup (76g) salted butter, melted

for the muffins

- 1 $\frac{3}{4}$ cups (238g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- $\frac{1}{2}$ teaspoon (3g) salt
- 1 tablespoon (8g) ground cinnamon
- 1 cup (244g) unsweetened applesauce
- 2 large eggs, room temperature
- 1 tablespoon (13g) pure vanilla extract
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted unsalted butter
- $\frac{1}{2}$ cup (100g) granulated sugar
- $\frac{1}{2}$ cup (100g) packed brown sugar (light or dark will work)
- 1 $\frac{1}{4}$ cups (about 185g) blueberries, fresh or frozen (do not thaw if using frozen)

Instructions

1. If you need to rinse your blueberries, do so ahead of time and let them dry completely, so no extra liquid is added. I like to use organic and not bother rinsing them.
2. Preheat your oven to 350F/175C. Line 1 $\frac{1}{2}$ [muffin pans](#) with liners (this recipe makes about 16 muffins).



3. First, make the streusel topping. Whisk the flour, sugar, and cinnamon in a medium bowl. Add the butter and mix with a fork until roughly pea-sized or slightly larger crumbles form. Set aside.
4. Next, make the muffin batter. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
5. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon. Set aside.
6. In a large bowl, whisk together the applesauce, vanilla, eggs, and oil until very well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).
7. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute, until the sugar looks partially dissolved. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
8. Add the flour mixture and stir gently until mostly combined. It should be somewhat lumpy and still have some streaks of flour, which will get stirred in during the next step.
9. Gently fold in the blueberries. *(If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl then pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.)*
10. Fill each muffin tin about $\frac{3}{4}$ full with batter. Top with crumble topping, covering it until no batter is visible. Don't be stingy with the crumble topping!
11. Bake for 20-25 minutes, until the crumble looks golden and the tops of each muffin have rounded and a toothpick inserted in one of the middle muffins comes out with some moist crumbs. Check early so they don't over bake—each oven is different. Let cool in pan at least 10 minutes. Remove and let cool about 30 minutes.

Enjoy with your morning coffee!

These will last, uncovered, 2-3 days. You can store these in an airtight container to make them last longer, but the crumble topping will become a bit soft by the second day due to the moisture in the container.