

# Blueberry Streusel Muffins

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## **Ingredients**

1/2 cup butter, softened  
3/4 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup milk  
1 1/2 cups blueberries  
  
2 tablespoons all-purpose flour  
2 tablespoons brown sugar  
1/4 teaspoon ground cinnamon  
2 tablespoons butter, chilled

## **Directions**

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition, then stir in the vanilla. In a separate bowl, stir together 2 cups flour, baking powder, and salt.

Stir the flour mixture into egg mixture alternately with milk. Fold in blueberries. Spoon batter into prepared muffin cups. In a small bowl, mix together 2 tablespoons flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle topping over unbaked muffins.

Bake in preheated oven for 25 to 30 minutes, until a toothpick inserted into the center of a muffin comes out clean.