

Betty's Blueberry Streusel Muffins



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In this video, Betty demonstrates how to make Blueberry Streusel Muffins. These are Blueberry muffins with a gorgeous crunchy brown sugar topping. For plain blueberry muffins, please see my earlier version of blueberry muffins in bettyskitchen.

Ingredients:

2 cups self-rising flour
1/3 cup sugar
2 eggs, well beaten
3/4 cup milk
1/4 cup vegetable oil
1 cup fresh blueberries
1/4 cup light brown sugar
2 tablespoons self-rising flour
1 tablespoon butter

cooking oil spray

In a large mixing bowl, combine 2 cups self-rising flour and 1/3 cup sugar. Measure out 2 tablespoons of this mixture, place it in a small bowl, and set it aside. Make a well in the center of the remaining flour-sugar mixture. In a medium mixing bowl, combine 2 well-beaten eggs, 3/4 cup milk, and 1/4 cup vegetable oil. Add liquid mixture to the dry mixture. Stir just until dry ingredients are moistened. Do not over-stir. Combine 1 cup fresh blueberries with reserved 2 tablespoons of flour-sugar mixture. Toss to coat. Fold coated blueberries gently into muffin batter. Spray 12 muffin tins with cooking oil spray. Spoon batter into muffin tins, filling each 3/4-full. In a small bowl, combine 1/4 cup brown sugar and 2 tablespoons flour. Cut in 1 tablespoon butter, using a pastry blender or fork. Mixture should be crumbly. Spoon mixture evenly over the batter in the 12 muffin tins. Bake at 400 degrees for approximately 18 minutes, or until lightly browned. Remove from pan and place on a nice serving plate. I hope you love this recipe! --Betty