THE J.M. SMUCKER Co

Blueberry Streusel Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	12	N/A

Ingredients

- **Topping:**
- 1/3 cup (75 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 cup (50 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1/4 cup (50 mL) packed brown sugar
- 1/4 tsp (1 mL) cinnamon
- 2 tbsp (30 mL) butter, melted
- **Muffin:**
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) buttermilk
- 1 cup (250 mL) brown sugar, packed
- 1/3 cup (75 mL) Canola or Vegetable Oil
- 1 egg
- 1 cup (250 mL) fresh or frozen blueberries

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease a 12-cup muffin pan or line with paper liners.

Step 2:

Topping: Mix topping ingredients in a small bowl. Reserve.

Step 3:

Muffin: Combine flour, baking powder, baking soda and salt in a large bowl. In a separate large bowl, whisk buttermilk, brown sugar, oil and egg. Stir into dry ingredients. Stir in blueberries.

Step 4:

Spoon batter into prepared muffin pan. Sprinkle with reserved topping.

Step 5:

Bake in preheated oven for 22 to 25 minutes or until a toothpick inserted in centre of muffin comes out clean. Cool on wire cooling rack.

Images

