THE J.M. SMUCKER Co

Blueberry Buttermilk Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

- **Batter:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 egg
- 1 cup (250 mL) buttermilk
- 3/4 cup (175 mL) sugar
- 1/3 cup (75 mL) Vegetable or Canola Oil
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) blueberries, fresh or frozen
- **Streusel Topping:**
- 2 tbsp (30 mL) brown sugar
- 1/4 tsp (1 mL) cinnamon

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Grease or line 12 muffin cups with paper liners.

Step 2:

Batter: Combine flour, baking powder, baking soda and salt in a large bowl.

Step 3:

Whisk egg, buttermilk, sugar, oil and vanilla together in a separate large bowl. Add egg mixture to flour mixture. Add blueberries and stir just until combined. Spoon batter into prepared muffin tins.

Step 4:

Streusel: Combine brown sugar and cinnamon in a small bowl. Sprinkle evenly over muffins.

Step 5:

Bake in preheated oven for 18 to 20 minutes or until toothpick inserted in centre comes out clean. Cool on wire rack.

Images

