Blueberry Muffins

Blueberry Bliss Muffins with Crumb Topping & Sweet Glaze

This recipe yields about 12 muffins and takes about 30 minutes to prepare.

Ingredients:

- **For the Muffins:**
  - 2 cups all-purpose flour
  - 1/2 cup granulated sugar
  - 2 teaspoons baking powder
  - 1/2 teaspoon baking soda
  - 1/4 teaspoon salt
  - 1/2 cup (1 stick) unsalted butter, melted
  - 1 large egg
  - 1 cup buttermilk
  - 1 teaspoon vanilla extract
  - 1 cup fresh or frozen blueberries

- **For the Crumb Topping:**
  - 1/2 cup all-purpose flour
  - 1/4 cup packed brown sugar
  - 1/4 teaspoon ground cinnamon
  - 1/4 cup cold unsalted butter, cut into small pieces

- **For the Glaze:**
  - 1 cup powdered sugar
  - 2 tablespoons milk
  - 1/2 teaspoon vanilla extract

Instructions:

1. **Preheat oven to 400°F (200°C).** Line a 12-cup muffin tin with paper liners.
2. **Make the crumb topping:** In a medium bowl, combine flour, brown sugar, and cinnamon. Cut in the cold butter using a pastry blender or your fingers until the mixture resembles coarse crumbs. Set aside.
3. **Make the muffins:** In a large bowl, whisk together flour, granulated sugar, baking powder, baking soda, and salt.
4. In a separate bowl, whisk together melted butter, egg, buttermilk, and vanilla extract.
5. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix.
6. Gently fold in the blueberries.
7. Divide the batter evenly among the prepared muffin cups, filling each about two-thirds full. Sprinkle each muffin with the crumb topping.
8. **Bake for 18-20 minutes**, or until a toothpick inserted into the center comes out clean.
9. Let the muffins cool in the tin for 5 minutes before transferring them to a wire rack to cool completely.
10. **Make the glaze:** While the muffins are cooling, whisk together powdered sugar, milk, and vanilla extract until smooth. Drizzle the glaze over the cooled muffins.

Enjoy your warm blueberry bliss muffins!

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