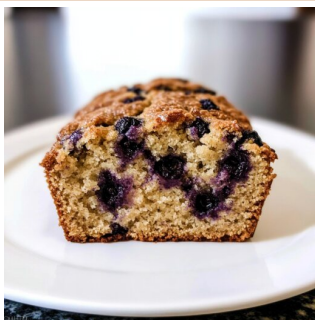


Better Than Bakery: Homemade Blueberry Muffin Bread with Crumb Topping

Blueberry Muffin Bread ??



OVEN
350°F

TIME
5 mins

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Bread:

- 2 cups (250g) all-purpose flour
 - 1 tsp baking powder
 - $\frac{1}{2}$ tsp baking soda
 - $\frac{1}{4}$ tsp salt
 - $\frac{1}{2}$ cup (115g) unsalted butter, softened
 - $\frac{3}{4}$ cup (150g) granulated sugar
 - 2 large eggs
 - 1 tsp vanilla extract
 - $\frac{1}{2}$ cup (120ml) buttermilk (or whole milk)
 - $\frac{1}{2}$ cups (225g) fresh or frozen blueberries
 - 1 tbsp flour (to coat blueberries)
- Optional Crumb Topping:
- $\frac{1}{2}$ cup (50g) granulated sugar
 - $\frac{1}{4}$ cup (30g) all-purpose flour
 - 2 tbsp (28g) unsalted butter, cold and cubed

DIRECTIONS

1. **Preheat & :** PrepPreheat oven to 350°F (175°C). Grease and line a 9x5-inch loaf pan with parchment paper.
2. **Mix :** Dry IngredientsIn a medium bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.
3. **Cream :** Butter & SugarIn a separate bowl, beat butter and sugar until light and fluffy. Add eggs one at a time, mixing well after each. Stir in vanilla extract.
4. **Combine :** BatterAdd half the dry ingredients to the wet mixture, then stir in buttermilk. Add the remaining dry ingredients and stir until just combined-don't overmix.
5. **Add :** BlueberriesToss blueberries with 1 tbsp flour (prevents sinking), then gently fold them into the batter.
6. **Pour & :** TopPour batter into the prepared loaf pan. If using crumb topping, mix sugar, flour, and butter with a fork until crumbly and sprinkle over batter.
7. **Bake:** Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean. Let cool in pan for 10 minutes, then transfer to a wire rack.

SWAPS & NOTES

Mix $\frac{1}{2}$ cup milk with 1 tsp vinegar or lemon juice and let sit 5 mins.

Blueberries : Frozen work great-just don't thaw them first.

Sweetness : Add a bit of lemon zest for a brighter, citrusy flavor.

Crumb topping : Optional, but highly recommended for a bakery-style touch. ??? Directions Preheat & Prep Preheat oven to 350°F (175°C) .

TIPS FOR SUCCESS

Don't overmix the batter - a light hand = tender crumb.

For perfect slicing , let the loaf cool fully before cutting.

If your loaf browns too fast, tent it with foil during the last 15 minutes. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/better-than-bakery-homemade-blueberry-muffin-bread-with-crumb-topping/>