

Blueberry Crumble Muffins That Bake Up Soft, Sweet, and Bakery-Style

1/2 cup unsalted butter, melted



OVEN
375°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Muffins:

- 2 cups all-purpose flour
- 3/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1 1/2 cups fresh or frozen blueberries

For the Crumble Topping:

- 1/2 cup all-purpose flour
- 1/3 cup brown sugar
- 1/4 cup unsalted butter, cold and cubed
- 1/2 teaspoon cinnamon

DIRECTIONS

1. Preheat and prepare the pan: Preheat your oven to 375°F. Line a 12-cup muffin tin with paper liners or lightly grease the pan.
2. Make the crumble topping: In a small bowl, mix the flour, brown sugar, and cinnamon. Cut in the cold butter with a fork or your fingers until the mixture forms coarse crumbs. Set it aside.
3. Mix the dry ingredients: In a large bowl, whisk together the flour, sugar, baking powder, and salt.
4. Mix the wet ingredients: In another bowl, whisk together the melted butter, eggs, milk, and vanilla extract until smooth.
5. Combine the batter: Pour the wet ingredients into the dry ingredients and stir just until combined. Be careful not to overmix. Gently fold in the blueberries.
6. Fill the muffin cups: Divide the batter evenly among the 12 muffin cups, filling each about three-quarters full.
7. Add the crumble: Sprinkle the crumble topping generously over each muffin.
8. Bake: Bake for 20 to 22 minutes, or until the tops are golden and a toothpick inserted into the center comes out clean.
9. Cool and serve: Let the muffins cool in the pan for 5 minutes, then transfer them to a wire rack. Serve warm or at room temperature.

SWAPS & NOTES

Fresh blueberries are always lovely here, but frozen blueberries work well too.

If you use frozen berries, fold them in straight from the freezer so they don't bleed too much into the batter.

A light dusting of flour on the blueberries can also help keep them from sinking.

The crumble topping is what gives these muffins their bakery-style feel.

TIPS FOR SUCCESS

The biggest key to tender muffins is not overmixing the batter.

Stir only until the flour disappears.

A few lumps are totally fine and actually help keep the texture soft.

When adding the crumble, press it very lightly onto the tops of the muffins so it stays in place as they bake.

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

Original recipe: <https://chefmaniac.com/blueberry-crumble-muffins-that-bake-up-soft-sweet-and-bakery-style/>