



# Delicious Homemade Blueberry Muffins Recipe

## Introduction

Homemade blueberry muffins are a delightful treat that are perfect for breakfast or as a snack throughout the day. With their moist and fluffy texture, combined with the burst of juicy blueberries in every bite, these muffins are sure to become a favorite in your household. In this recipe from Love and Lemons, you will find easy-to-follow steps to create perfect blueberry muffins topped with a delicious crumble. Let's get started!

## Detailed Ingredients with measures

For the muffins:

- 1¾ cups all-purpose flour, spooned and leveled, plus more for the blueberries
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup whole milk Greek yogurt
- ¾ cup cane sugar
- 2 large eggs
- ⅓ cup vegetable oil
- ¼ cup milk
- 2 teaspoons vanilla extract
- 1½ cups blueberries

For the crumble topping:

- ½ cup all-purpose flour, spooned and leveled
- ⅓ cup brown sugar
- ¼ teaspoon cinnamon
- 4 tablespoons cold unsalted butter, cubed

## Prep Time

15 minutes

## Cook Time

17 to 20 minutes

## Total Time

35 to 40 minutes

## Yield

12 muffins

These homemade blueberry muffins are not only easy to make but also incredibly satisfying. With the combination of fresh blueberries and a crunchy crumble topping, they are perfect for any occasion. Enjoy them warm or save some for later—they're delicious either way!

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat the oven to 400°F (200°C). Lightly oil or spray a 12-cup muffin tin or line it with muffin liners.

### Step 2: Prepare the Crumble Topping

In a medium bowl, whisk together the flour, brown sugar, and cinnamon. Use your hands or a fork to work in the cold butter until the mixture becomes crumbly. Set aside.

See also [Crock Pot Buffalo Chicken Dip](#)

### Step 3: Make the Muffin Batter

In a medium bowl, whisk together the flour, baking powder, baking

soda, and salt. In a large bowl, whisk together the Greek yogurt, cane sugar, eggs, vegetable oil, milk, and vanilla extract until smooth.

#### **Step 4: Combine the Mixtures**

Add the dry ingredients to the wet ingredients and stir until just combined. Be careful not to overmix, as this can make the muffins dense.

#### **Step 5: Add the Blueberries**

In a small bowl, toss the blueberries with  $\frac{1}{2}$  teaspoon of flour to prevent them from sinking to the bottom of the muffins. Gently fold the blueberries into the batter.

#### **Step 6: Fill the Muffin Cups**

Use a  $\frac{1}{3}$ -cup measuring cup to divide the batter evenly among the muffin cups. Evenly sprinkle the crumble topping over each muffin.

#### **Step 7: Bake**

Bake for 17 to 20 minutes, or until the tops spring back to the touch and a toothpick inserted into the center comes out clean.

#### **Step 8: Cool**

Let the muffins cool in the pan for 10 minutes. Transfer them to a wire rack to cool completely, or enjoy them warm.

## **Notes**

### **Ingredient Preparation**

Make sure to measure the flour by spooning it into the measuring cup and leveling it off for accuracy.

### **Butter Temperature**

Ensure that the butter for the crumble topping is cold for the best texture.

### **Mixing Technique**

Avoid overmixing the batter to prevent dense muffins; mix until just combined.

### **Blueberry Coating**

Coating the blueberries in flour helps keep them suspended in the batter rather than sinking.

See also [Apple Crisp Bites](#)

### **Cooling Time**

Allow the muffins to cool slightly before transferring to a rack, but they can be enjoyed warm.





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## Cook techniques

### **Preheating the Oven**

Preheating the oven ensures that your muffins bake evenly. Set your oven to the specified temperature of 400°F (200°C) before you start mixing your ingredients.

### **Making a Crumble Topping**

Creating a crumble topping involves combining flour, brown sugar, and cinnamon, then incorporating cold cubed butter until the mixture resembles coarse crumbs. This adds texture and flavor to your muffins.

### **Whisking Dry Ingredients**

Whisking flour, baking powder, baking soda, and salt together in a separate bowl helps to evenly distribute the leavening agents, ensuring your muffins rise properly.

### **Combining Wet Ingredients**

Mixing Greek yogurt, sugar, eggs, oil, milk, and vanilla together until smooth is crucial for the muffins' moisture and flavor.

### **Folding in Blueberries**

Tossing blueberries in a bit of flour before folding them into the batter prevents them from sinking to the bottom during baking. Gently incorporate the blueberries to maintain the batter's lightness.

### **Properly Filling Muffin Cups**

Using a  $\frac{1}{3}$ -cup measuring cup to distribute the batter helps ensure that each muffin is evenly sized and bakes uniformly.

### **Baking Time**

Keep an eye on your muffins during the last few minutes in the oven. They are done when the tops spring back and a toothpick inserted comes out clean.

## **FAQ**

### **Can I use frozen blueberries instead of fresh?**

Yes, you can use frozen blueberries. Just be sure to toss them in flour to prevent them from bleeding into the batter.

### **How do I store leftover muffins?**

Store leftover muffins in an airtight container at room temperature for up to three days or in the refrigerator for up to a week.

See also [Perfectly Boiled Corn on the Cob Tips](#)

### **Can I substitute Greek yogurt with something else?**

If you don't have Greek yogurt, you can use regular yogurt, sour cream, or even buttermilk as a substitute.

### **What can I add to the muffins for extra flavor?**

You can add lemon zest, cinnamon, or even a dash of nutmeg to enhance the flavor profile of the muffins.

### **Why did my muffins turn out dense?**

Overmixing the batter can lead to dense muffins. Be sure to mix until just combined.

## **Conclusion**

These homemade blueberry muffins are a delightful treat that combine moisture, fluffiness, and a burst of blueberry flavor. Perfect for breakfast or an afternoon snack, they are easy to make and sure to please anyone who tries them. Enjoy them warm, or store them for later – they taste just as good the next day!

## **More recipes suggestions and combination**



### **Banana Nut Muffins**

Replace blueberries with mashed bananas and add chopped walnuts for a hearty twist.

### **Chocolate Chip Muffins**

Incorporate semi-sweet chocolate chips into the batter for a rich and sweet treat.

### **Apple Cinnamon Muffins**

Add diced apples and a sprinkle of cinnamon to the batter for a comforting autumn flavor.

### **Lemon Poppy Seed Muffins**

Infuse the batter with fresh lemon juice and zest, and add poppy seeds for a refreshing muffin.

### **Mixed Berry Muffins**

Use a mix of berries, such as raspberries and blackberries, for a delightful berry medley.

### **Cranberry Orange Muffins**

Combine dried cranberries with orange zest for a zesty and tart muffin experience.



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