



Mini Blueberry Muffins



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Introduction

Mini blueberry muffins are a delightful treat that combines the sweetness of blueberries with a light, fluffy texture. Perfect for breakfast, snacks, or even dessert, these little muffins are sure to please everyone in the family. Not only are they simple to make, but they also pack a nutritious punch, making them a great option for those looking to include fruit in their diet.

Detailed Ingredients with measures

Flour: 1 cup

Baking powder: 1 teaspoon

Salt: 1/4 teaspoon

Sugar: 1/3 cup

Milk: 1/2 cup

Vegetable oil: 1/4 cup

Egg: 1 large

Vanilla extract: 1 teaspoon

Blueberries: 1 cup (fresh or frozen)

Prep Time

Prep time for these mini blueberry muffins is approximately 10 minutes. This includes gathering ingredients and mixing them together to create the batter.

Cook Time, Total Time, Yield

Cook time is around 15-18 minutes in a preheated oven at 350°F (175°C). The total time spent, including preparation and cooking, is about 30 minutes. This recipe yields around 12 mini muffins, making it a great batch for sharing or simply enjoying throughout the week.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 375°F (190°C) and prepare a mini muffin tin by greasing it or lining it with mini muffin liners.

Step 2: Combine Dry Ingredients

In a large mixing bowl, whisk together the flour, baking powder, and salt.

Step 3: Mix Wet Ingredients

In a separate bowl, combine the melted butter, sugar, egg, and vanilla extract. Whisk the ingredients until they are well blended.

Step 4: Combine Mixtures

Pour the wet mixture into the dry ingredients. Gently stir the mixture until just combined, ensuring not to overmix.

See also Grilled Cheese with Gouda, Roasted Mushrooms, and Onions

Step 5: Fold in Blueberries

Gently fold in the fresh or frozen blueberries into the batter, being careful to avoid breaking them.

Step 6: Fill Muffin Tin

Spoon the batter into the prepared mini muffin tin, filling each cup about two-thirds full.

Step 7: Bake the Muffins

Place the muffin tin in the preheated oven and bake for 12-15 minutes or until a toothpick inserted into the center of a muffin comes out clean.

Step 8: Cool the Muffins

Once baked, remove the muffins from the oven and let them cool in the tin for a few minutes before transferring them to a wire rack to cool completely.

Notes

Note 1: Blueberry Options

You can use fresh or frozen blueberries for this recipe, but if using frozen, do not thaw them prior to adding to the batter.

Note 2: Storage

Store the cooled muffins in an airtight container at room temperature for up to 3 days or in the refrigerator for up to 1 week.

Note 3: Freezing Muffins

These muffins can be frozen for longer storage. Place them in a freezer-safe container or bag, and they can last up to 3 months in the freezer.



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Cook techniques

Mixing the Batter

Mix the dry ingredients together before adding the wet ingredients to ensure an even distribution of flavors and textures in your muffins.

Measuring Ingredients

Use precise measurements for both liquid and dry ingredients to achieve the perfect fluffiness in your blueberry muffins.

Fold in Blueberries

Gently fold the blueberries into the batter to prevent them from breaking and to ensure even distribution without overmixing.

See also [Festive Holiday Cheese Board Ideas](#)

Preheating the Oven

Always preheat the oven before baking to ensure the muffins rise properly and have a good texture.

Checking for Doneness

Insert a toothpick into the center of a muffin to check for doneness; it should come out clean or with a few crumbs clinging to it.

FAQ

Can I use frozen blueberries instead of fresh?

Yes, you can use frozen blueberries, but do not thaw them before

adding to the batter.

How do I store leftover muffins?

Store leftover muffins in an airtight container at room temperature for up to three days.

Can I customize the recipe with different fruits?

Absolutely, you can substitute blueberries with other fruits like raspberries, chopped apples, or cranberries.

What can I do if my batter is too thick?

If your batter is too thick, you can add a small amount of milk or yogurt to achieve the desired consistency.

How can I make these muffins healthier?

You can substitute whole wheat flour for all-purpose flour or use a sugar substitute to make the muffins healthier.



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Conclusion

These mini blueberry muffins are a delightful treat, perfect for breakfast or a snack. Their moist texture and burst of blueberry flavor make them a favorite among both kids and adults. Easy to prepare, they can be enjoyed fresh out of the oven or stored for later, making them a versatile addition to your baking repertoire.

More recipes suggestions and combination

Banana Muffins

Substitute blueberries with ripe bananas for a sweet and satisfying banana muffin variation.

Chocolate Chip Muffins

Add chocolate chips to the batter for a rich and indulgent twist on the classic muffin.

See also Double Chocolate Chunk Cookies

Cinnamon Swirl Muffins

Incorporate a cinnamon sugar swirl into the batter for a warm, spiced flavor that complements the blueberries.

Lemon Poppy Seed Muffins

Mix in lemon zest and poppy seeds for a refreshing and zesty muffin alternative.

Mixed Berry Muffins

Combine blueberries with other berries like raspberries or strawberries for a colorful and fruity explosion in every bite.



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