

Blueberry Muffins with Crumble topping

These muffins are moist and extra special, packed with loads of blueberries and topped with a yummy sugary-cinnamon crumble topping.



Blueberry Muffin Ingredients:

- 200 grams plain flour
- 150 grams sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 75ml vegetable oil (corn)
- 1 egg
- 75ml milk
- 100 grams fresh blueberries

Crumble Mix Ingredients:

- 75 grams brown/demerara sugar
- 25 grams plain flour
- 2 tablespoon butter, cubed, at room temperature
- 1 teaspoons ground cinnamon

Blueberry Muffin Method:

1. Preheat the oven to 200 C. Oil a muffin tin or line with muffin cases
2. For the muffin mixture: In a bowl, place the flour, sugar, salt and baking powder. In a jug or bowl (with a pouring lip) whisk together; vegetable oil the egg and milk. Now mix this with dry ingredients.
3. Fold in blueberries. Fill muffin cups right to the top, and sprinkle with crumble topping mixture.
4. To Make the Crumble Topping: Mix together demerara sugar, plain flour, butter and 1 tsp ground cinnamon. Mix with fork or fingers, and sprinkle over

muffins before baking, don't load too much on, as the muffins may not rise to their full potential.

5. Bake for approx 15 minutes in the preheated oven, or until done.

Note:

- It is important not to overwork the dough, if you want a moist and delicious muffin.
- This recipe can easily be adapted to use your favourite fruit or nut.

Enjoy!