
BIGGEST AND BEST BLUEBERRY MUFFINS EVER

Course	Breakfast, Brunch, Snack
Cuisine	American, British
Prep Time	20 minutes
Cook Time	30 minutes
Inactive Time	10 minutes
Total Time	60 minutes
Servings	6 jumbo muffins



Ingredients for the crumb topping:

- 100g granulated sugar
- 94g plain flour
- ½ tsp ground cinnamon
- 85g unsalted butter, chilled and cut into cubes

Ingredients for the blueberry muffins:

- 391g plain flour
- 1 TBSP baking powder
- ½ tsp ground cinnamon
- 85g unsalted butter, room temperature
- 50g sugar
- 64g light brown sugar
- 1 large free-range egg, plus 2 large free-range egg yolks, room temperature
- 2 tsp vanilla bean paste
- 184g whole milk, room temperature
- 81g yoghurt (or sour cream), room temperature
- 150g fresh blueberries

Other Information

You will need a jumbo-sized muffin tin for this recipe, similar to the one listed on my website and a stand mixer with a paddle attachment.

It would be best if you made the crumb topping before the muffin batter so it has time to chill in the fridge while you prep and assemble to muffin batter.



Please try and use fresh blueberries for this recipe. If you can only find frozen, do not thaw before putting them in.

The batter will be very thick, but resist the temptation to over mix.

Muffins will keep in an airtight container for three days.

Muffins can be frozen for up to two months.

Preheat oven to 200°C (190°C Fan/400°F/Gas Mark 6).

After five minutes, reduce heat to 175°C (160°C Fan/350°F/Gas Mark 4) for the remainder of the baking time. The high temperature at the start of the baking process helps to give a beautiful crown to the muffins.

Directions

For the crumb topping:

1. In a large bowl, combine the granulated sugar, flour, cinnamon and butter; using a pastry cutter or your hands, mix ingredients until mixture is very crumbly and resembles pea-sized coarse meal. Place in the refrigerator or freezer until needed.

For the muffins:

1. Preheat oven to 200°C (190°C Fan/400°F/Gas Mark 6).
2. Prepare 6-mould jumbo muffin tin with paper cups or spray with non-stick spray; set aside.
3. In a large bowl, sift together 375 grams of the flour, baking powder, cinnamon, and salt; set aside.
4. In a large bowl using a stand mixer fitted with the paddle attachment, combine the butter and both sugars and beat on medium speed until light and fluffy; about 3 minutes.
5. Add in the egg, egg yolks, and vanilla and continue beating until well combined. Turn mixer off and set batter aside for a moment.
6. Using a measuring cup add the milk and yoghurt; whisk well to combine; set aside.
7. In a separate bowl combine the blueberries and remaining flour; toss to coat the berries in the flour thoroughly.
8. With the mixer speed on low, alternate adding the flour mixture and the sour cream/milk mixture, beginning and ending with flour to the butter/sugar mixture. Do not overmix.



9. With the mixer turned off, add in the blueberries and any excess flour; use a spatula to fold the berries into the batter until incorporated gently.
10. Using an ice cream scoop, divide the batter evenly among prepared muffin tins.
11. Top each muffin cup with two to three tablespoons of crumb topping.
12. Bake for five minutes at 200°C (190°C Fan/400°F/Gas Mark 6, then reduce the heat to reduce heat to 175°C (160°C Fan/350°F/Gas Mark 4 for 30 to 35 minutes, or until the tops are lightly golden brown and a toothpick inserted in the middle comes out clean, or with a just a few moist crumbs attached.
13. Cool the muffins for 10 minutes in the pan before removing to a cooling rack.

