

# Blueberry Muffins with Streusel

## Super soft and fluffy muffins packed with juicy blueberries

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### INGREDIENTS

(makes 12 muffins)

- 85g (6tbsp) soft butter
- 170g (¾ cup) sugar
- 2 medium eggs
- 210g (1 ½ cup) all purpose flour
- 1 ½ tsp baking powder
- 100ml (⅜ cup) kefir or buttermilk
- 1 tsp vanilla paste/extract
  
- about 300g (about 3 cups) fresh blueberries
- 1 tsp corn starch
  
- 25g (2 tbsp) cold butter
- 25g (2 tbsp) sugar
- 35g (6 tbsp) all purpose flour



### DIRECTIONS

1. Beat the soft butter and sugar with a hand mixer or a standing mixer until pale and creamy, for about 3-5 minutes.
2. Add eggs one at a time and beat for about half a minute after each addition.
3. Sift flour and baking powder in a separate bowl. Combine kefir/buttermilk and vanilla extract.
4. Turn the mixer to low. Add one third of the dry ingredients into the eggs and butter and beat shortly. Add half of the kefir/buttermilk and beat again shortly. Repeat until you have added everything.
5. Line a muffin tray with 12 paper muffin/cupcake cases. In a small bowl cover the blueberries with the corn starch.
6. Spoon about one tablespoon of the batter into the muffin cases. Add 3 to 4 blueberries on top, cover with another tablespoon of batter and add another 3 to 4 blueberries on top.
7. To make the streusel in a small bowl mix the butter with the sugar and the flour just until you get a crumbly texture. Add about 1-2 teaspoons of the crumble topping on top of each muffin.
8. Bake the muffins in 180°C (355°F) bottom top heat at the middle shelf of the oven for about 30-35 minutes or until golden. Remove from the oven, allow to cool for about 10 minutes and then remove to a cooling rack to cool completely.