

Blueberry Streusel Muffins



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Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1 1/2 cups fresh blueberries
- 2 eggs
- 1 cup sour cream
- 1/2 cup canola oil
- 1 teaspoon vanilla extract

Brown Sugar Streusel

- 1/4 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 4 tablespoons butter, cold
- 1/4 cup finely chopped pecans

Cinnamon Sugar Streusel

- 1/4 cup granulated sugar
- 3 tablespoons tapioca flour
- 1/4 teaspoon ground cinnamon
- 2 tablespoons butter, cold

In a large bowl, toss and thoroughly coat blueberries in Yumee Yumee Muffins & Coffee Cakes mix. In a separate bowl, combine eggs, sour cream, oil, and vanilla. Mix well. Stir wet ingredients into dry mixture. Mix well. Fill prepared muffin cups 2/3 full. Set aside.

To make brown sugar streusel, combine brown sugar and cinnamon in a small bowl. Cut butter into sugar mixture until mixture resembles coarse crumbs. Add pecans and mix well.

To make cinnamon sugar streusel, combine sugar, tapioca flour, and cinnamon in a small bowl. Cut butter into sugar mixture until mixture resembles coarse crumbs

Sprinkle your choice of streusel over tops of muffins, or omit streusel, if desired.

Bake at 375 degrees for 25 to 30 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 10 minutes. Remove muffins from pan and cool on a wire rack.

Makes about 16 muffins

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