



JERNEJ KITCHEN

BLUEBERRY OAT STREUSEL MUFFINS

Blueberry Streusel Muffins are soft, moist and absolutely delicious. Perfect for breakfast, brunch or dessert. Healthy treats made with crumble topping.

MAKES	10	MUFFINS
PREPARATION:	15	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	40	MINUTES

BLUEBERRY MUFFINS

140 g all-purpose flour (5 oz or 1 cup
2 tbsp)

140 g old fashioned oats, ground (5
oz)

1 tbsp baking powder

120 g sugar (4.3 oz or 2/3 cup)

115 g butter, softened (1 stick)

2 eggs

120 g plain yogurt (4.2 oz or 1/2 cup)

150 g blueberries, fresh or frozen
(5.3 oz or 1 1/2 cup)

OAT STREUSEL TOPPING

50 g old fashioned oats (1.8 oz or 1/2
cup)

50 g sugar (1.8 oz or 1/4 cup)

50 g butter (1.8 oz)

40 g all-purpose flour (1.4 oz or 1/3
cup)

OAT STREUSEL TOPPING

First, let's make Oat Streusel Topping. In a small bowl stir to combine rolled oats, sugar and all-purpose flour. Using your fingertips lightly rub the butter into the mixture, to get a nice crumb. Set aside until needed. Preheat your oven to 180 °C / 355 °F.

BLUEBERRY MUFFINS MIXTURE

In a bowl combine all-purpose flour, finely ground oats, baking powder, and sugar. In a separate bowl, cream the softened butter, then add the eggs and mix using an electric mixer to get a smooth mixture, for about 2 minutes. Add plain yogurt, mix to combine, then add the flour mixture and mix to combine well. Gently fold in the blueberries (fresh or frozen) using a spatula.

BAKE AND SERVE

Spoon the batter into liners, filling them about 2/3. We used an ice cream scoop, which worked amazingly. Top with oat streusel and place in the preheated oven. Bake for about 25 minutes (or until a toothpick inserted in the center comes out clean) at 180 °C / 355 °F. Allow the muffins to cool for 15 minutes in the muffin pan, then transfer to a wire rack to continue cooling. Enjoy. Store in an airtight container for up to 3 days.

TOOLS AND EQUIPEMENT

bowl
electric mixer
spatula
muffin pan

