



# Blueberry Muffins



4.9 from 350 reviews

Author: [Sally](#) Prep Time: 15 minutes Cook Time: 25 minutes Total Time: 45 minutes

Yield: 12-14 muffins

*These blueberry muffins are buttery, soft, and moist. For that bakery style goodness, add an easy cinnamon brown sugar topping. This thick muffin batter combined with my initial high oven temperature trick guarantees tall muffin tops. Prepared with basic ingredients and a couple mixing bowls, you'll appreciate this easy breakfast recipe.*

## Ingredients

SCALE

### BROWN SUGAR TOPPING

- 1/2 cup (100g) packed light or dark **brown sugar**
- 1/2 cup (67g) **chopped walnuts** (or pecans)
- 1 teaspoon **ground cinnamon**

### MUFFINS

- 1 and 3/4 cups (219g) **all-purpose flour** ([spoon & leveled](#))
- 1 teaspoon **baking soda**
- 1 teaspoon **baking powder**
- 1/2 teaspoon **salt**
- 1/2 cup (115g) **unsalted butter**, [softened to room temperature](#)
- 1/2 cup (100g) **granulated sugar**
- 1/4 cup (50g) packed light or dark **brown sugar**
- 2 large **eggs**, at room temperature
- 1/2 cup (120g) **sour cream** or **plain/vanilla yogurt**, at room temperature
- 2 teaspoons **pure vanilla extract**
- 1/4 cup (60ml) **milk**, at room temperature
- 1 and 1/2 cups (250g) fresh or frozen **blueberries**

## Instructions

- 1 Preheat oven to 425°F (218°C). Spray a 12-count muffin pan with nonstick spray or use cupcake liners. Grease/line a second pan with 2 liners because this recipe yields about 14 muffins. Set aside.
- 2 Mix all of the topping ingredients together. Set aside.
- 3 Whisk the flour, baking soda, baking powder, and salt together in a large bowl. Set aside.

- 4 Using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the butter, granulated sugar, and brown sugar together on high speed until smooth and creamy, about 2 minutes. On medium speed, add the eggs one at a time, beating well after each addition. Beat in the sour cream and vanilla extract on medium speed until combined. With the mixer running on low speed, add the dry ingredients and milk into the wet ingredients and beat until no flour pockets remain. Fold in the blueberries.
- 5 Spoon the batter into liners, filling them all the way to the top. Spoon brown sugar topping on each, gently pressing it down into the surface so it sticks. Bake for 5 minutes at 425 then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 18-20 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 23-25 minutes, give or take. Allow the muffins to cool for 5 minutes in the muffin pan, then transfer to a wire rack to continue cooling.
- 6 Muffins stay fresh covered at room temperature for a few days or in the refrigerator for up to 1 week.

## Notes

- 1 **Freezing Instructions:** Freeze baked & cooled muffins for up to 3 months. Thaw in the refrigerator or at room temperature before enjoying.
- 2 **Sour Cream:** Sour cream adds so much moisture. Plain yogurt is a great substitute. Unsweetened applesauce or mashed banana may also be used.
- 3 **Milk:** You can use any milk, dairy or nondairy.
- 4 **Blueberries:** If using frozen blueberries, do not thaw.
- 5 **For a jumbo muffin pan:** 425°F for 5 minutes, then reduce to 350°F for 22-25 minutes for a total of 27-30. Makes about 6. **For mini muffins:** 350°F for 12-14 minutes. Makes about 36-40.
- 6 **Quick Bread:** Here is my [blueberry muffin bread](#), which is essentially the same recipe in a loaf pan.
- 7 **Why is everything at room temperature?** All refrigerated items should be at [room temperature](#) so the batter mixes together easily and evenly.

*Find it online:* <https://sallysbakingaddiction.com/blueberry-muffins/>