



A French Revolution in Baking.

## Rich & Buttery Blueberry Muffins

Preparation time: 20 mins  
Baking time: 15 mins  
Mold: Classic Muffin Tray 12 Hole

### INGREDIENTS FOR STREUSEL:

Butter, unsalted, at room temperature	55 g	1.9 oz.	1/8 cup
Brown sugar	80 g	2.8 oz.	3 Tbls + 1 tsp
Cake flour	65 g	2.25 oz.	1/4 cup + 1/2 Tbls
Almond powder	65 g	2.25 oz.	3/8 cup + 1 tsp
Cinnamon, ground	0.4 g	.02 oz.	1/8 tsp

### INGREDIENTS FOR MUFFINS:

Bread flour	265 g	9 oz.	2 cups
Baking powder	10 g	.35 oz.	1 Tbls
Salt	4 g	.155 oz.	3/4 tsp
Canola or vegetable oil	55 g	1.9 oz.	1/4 cup
Butter, unsalted, melted	55 g	1.9 oz.	1/4 cup
Sugar	200 g	7.2 oz.	1 3/4 cup
Lemon zest	1/2 Lemon	1/2 Lemon	1/2 Lemon
Eggs, room temperature	95 g	3.25 oz.	1/3 cup + 1 Tbls
Milk, slightly warmed	160 g	5.6 oz.	2/3 cup + 2 tsp
Vanilla extract	4 g	.14 oz.	1/2 tsp
Blueberries	175 g	6.3 oz.	1 1/4 cups

### METHOD

#### Prepare the Crumb topping (Streusel):

- Mix together the butter, brown sugar, cake flour, almond powder, and cinnamon in a stand mixer with the paddle attachment until a crumbly texture is obtained.
- You can also rub the mixture between your hands to get an even crumble.
- Note: All-purpose flour can be substituted for the almond powder.
- Preheat the oven to 375°F/190°C.

#### Prepare the Muffins:

- Sift together the flour, baking powder, and salt
- Whisk together the oil, butter, sugar, and lemon zest in a mixing bowl.
- Mix in the eggs, milk, and vanilla to butter mixture.
- Add the dry sifted ingredients to the wet ingredients, and whisk gently until just combined.
- Fold in the blueberries.
- Fill the mold 2/3 of the way full.
- Top with streusel.
- Bake for 15-17 minutes.
- Allow to cool for 30 minutes and then unmold.

