

Muffins

Blueberry Streusel Muffins

Makes 68, 2 oz muffins



Ingredients

Topping

- 8 oz (1 cup) butter, softened
- 8 1/2 oz (2 cups) whole wheat flour
- 8 oz (2 cups) instant oatmeal
- 7 oz (1 cup) light brown sugar, packed
- 2 tsp ground cinnamon

Muffins

- 5 lb (full box) Krusteaz Professional® All Purpose Muffin Mix 734-0120
- 50 oz (6 1/4 cups) buttermilk
- 22 oz (3 3/4 cups) fresh or frozen blueberries

PRODUCT DETAILS >

Method

- 1.** For topping, place butter, flour, oatmeal, brown sugar and cinnamon in small mixing bowl. Mix until crumbly. Set aside.
- 2.** For muffins, place buttermilk and Krusteaz Professional All Purpose Muffin Mix in a separate mixer bowl.
- 3.** Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.

- 4.** Gently fold blueberries into batter. Do not overmix.
Using #20 scoop, fill prepared muffin pans.

- 5.** Sprinkle 1 rounded tablespoon topping over each muffin.

- 6.** For convection oven, bake at 300°F 16-18 minutes; for standard oven, bake at 350°F 18-20 minutes.