

Blueberry Streusel Muffins

Recipe By *Brynie Greisman*



Cooking and Prep:  30
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Serves:  8

Contains:     

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Sunday morning in the country with the sun pouring in the windows and

blueberry muffins baking in the oven.... Recapture this feeling with your own

fresh-baked muffins, full of fresh (or frozen) blueberries. You might want to

double this recipe to freeze some for later in the week.

Ingredients (13)

Main ingredients

- 1 and 1/2 cups **Shibolim Whole Wheat Flour**
- 2 teaspoons **Haddar Baking Powder**
- 1/2 teaspoon salt
- 6 tablespoons oil or 3 tablespoons oil and 3 tablespoons **Haddar Applesauce** (I used the latter)
- 1/2 cup sugar
- 1 egg

- 1 teaspoon Gefen Vanilla
- 1/2 cup Gefen Soy Milk
- 3/4–1 cup fresh or frozen blueberries

Streusel Topping

- 1 tablespoon oil
 - 2 tablespoons brown sugar
 - 1/4 teaspoon cinnamon
 - 1/4 cup chopped walnuts or pecans
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Start Cooking

Make the Muffins

1. Preheat the oven to 400 degrees Fahrenheit (200 degrees Celsius).
2. In a medium bowl, combine the flour, baking powder, and salt. In another bowl, mix together the oil and sugar. Whisk in the egg, vanilla, and soy milk. Add this to the dry ingredients, stirring just until moistened and blended. Fold in the blueberries.
3. Spoon the batter into a prepared muffin tin, filling the cups two-thirds full.
4. In a bowl, combine the topping ingredients. Sprinkle the topping over the batter. Bake for about 20 minutes.