

Blueberry Muffins From Scratch

★★★★★ Rated 5.0 stars by 1 users

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Prep Time

15 minutes

Difficulty

Easy

Servings

6

Cook Time

25-30 minutes

These blueberry muffins are the perfect treat! In this video, I'll show you how to make delicious, fluffy muffins bursting with fresh blueberries. Whether you're new to baking or a seasoned pro, this easy recipe will surely become one of your favorites.



Ingredients

- 1 ½ cups all-purpose flour
- ¾ cup granulated sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- ⅓ cup vegetable oil
- 1 large egg
- ⅓ cup milk
- 1 teaspoon vanilla extract
- 1 cup fresh or frozen blueberries

Directions

- Prep and Preheat**
1. Start by preheating your oven to 375°F (165°C) and lining a 12-cup muffin tin with paper liners.
- Mix the Dry Ingredients**
1. Combine the flour, sugar, salt, and baking powder in a large bowl. This dry mix is the base for your muffin batter, creating that perfect fluffy texture.
- Combine the Wet Ingredients**
1. Whisk together the oil (or melted butter), egg, milk, and vanilla extract in a separate bowl. The milk keeps the muffins moist, while the vanilla adds a touch of warmth.

- Optional: Extra coarse sugar for topping

Make the Batter

1. Pour the wet ingredients into the dry ingredients and gently stir until combined. Be careful not to overmix—a few lumps are okay! If the batter feels a bit thick, add more milk. The goal is to have a dense, scoopable batter to hold the blueberries without sinking.

Fold in the Blueberries

1. Gently fold the blueberries with a spatula, distributing them evenly throughout the batter without crushing them.

Fill the Muffin Cups

1. Spoon the batter into your prepared muffin cups, filling each about $\frac{2}{3}$ full. Before baking, sprinkle coarse sugar over the tops of the muffins for a little extra sparkle and texture.

Bake to Perfection

1. Bake the muffins in your oven for 18–20 minutes, or until the tops are golden and a toothpick inserted into the center comes out clean. Let the muffins cool in the pan for a few minutes, then transfer them to a wire rack to cool completely (or enjoy warm!).

Recipe Note

Tips for Perfect Blueberry Muffins

- Use fresh or frozen blueberries: Fresh blueberries are perfect, but if you're using frozen, don't thaw them before adding to the batter to avoid extra moisture.
- Coat the blueberries in flour: Tossing the blueberries in a little flour before adding them to the batter helps prevent them from sinking to the bottom.
- Don't overmix: Overmixing can lead to tough muffins. Stir the batter until everything is just combined.

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These homemade blueberry muffins are much better than store-bought and will surely be a hit with family and friends. They're perfect for a quick breakfast, a lunchbox treat, or an afternoon snack. The fresh, juicy blueberries make them a real crowd-pleaser, and they're just sweet enough to satisfy without overwhelming. I hope you enjoy making – and devouring – these delightful muffins!