

Crumble Blueberry Muffins

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Muffins:

2 Eggs
1 C Sugar
1 Tbsp Vanilla Extract
½ C oil
1 tsp Apple Cider vinegar
1 tsp baking soda
½ tsp salt
1 Cup vanilla Greek yogurt
2 ½ - 3 C Flour
1 - 2 Cups Blueberries (depending on how blueberry-ish you want your muffins)



Crumble Topping:

½ C Flour
½ C Brown or white sugar
4 TBSP melted Butter
1 Tsp Cinnamon

Directions:

Prepare muffin tins with liners and set aside, preheat oven to 350*

in standing mixer, crack and mix eggs until yellow and smooth in consistency.

Add sugar, and oil and combine

Add vanilla, apple cider vinegar, baking soda, and salt

Remove from mixer and add vanilla Greek style yogurt

Blend in flour, then gently fold in blueberries.

Scoop into lined muffin tins until $\frac{3}{4}$ full, add crumble topping (or don't!)

Bake at 350* for 18 minutes