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## Bisquick blueberry muffins with crumb topping

Ever since I made this banana bread, I've been wanting to try other recipes with Bisquick. Sure, maybe it's a little cheating, but who cares? Bisquick lends this familiar flavor, somewhat sweet And It's EASY. A word I'm more than comfortable with these days. I found this recipe, adapted it always so slightly adding vanilla and more blueberries, and added the crumb topping of this recipe. Easiest muffins you've ever made. And deeeee-licious. Happy weekend. Bisquick blueberry dumplings with crumb topping (Makes 12) Muffins: 2 cups Bisquick 1/3 cup sugar 2 T vegetable oil 2/3 cup milk 1 egg 1 tablespoon vanilla 1 1/2 cups blueberries (fresh or frozen) Crumb topping: 3/4 cup flour 2 T brown sugar 2 Granulated sugar 4 sugar talulate 4 taluto, butter, thalaic butter, melted wheat butter 1/4 tsp vanilla Pinch of salt Preheat the oven to 375. Mix all the ingredients to cover crumbs in a small bowl with fork until it is resemdded to a crumble. Book. In a large bowl, mix Bisquick, sugar, vegetable oil, milk, egg and vanilla. Stir with the spoon until combined (be careful not to mix too much). Fold gently into blueberries. Place in a muffin tin lined with paper, filling almost to the top. Spoon crumbs on top of each one. Wear for 14-17 minutes, until an inserted toothpick comes out clean. Everyone needs the perfect recipe for homemade blueberry muffins with a crumb topping. Whether you're hosting a brunch or just want something tasty on hand for a quick bite in the morning, these tasty blueberry muffins are easy to make and loved by everyone. What's the trick for a breakfast muffin that everyone gets excited about? It's the crumb coating. I stole this crumb coating recipe from one of the easiest and tastiest desserts you'll find – my 4-Ingredient Easy 4 Fruit Cobbler Recipe. Homemade blueberry muffins with crumb topping – Ingredients (serves 12) 1 1/2 cup flour 1/2 cup sugar 2 tablespoons baking powder 1/2 teaspoon salt 1/4 cup butter, softened 1 egg 1/2 cup milk 1 cup frozen wild blueberries Crumble Ingredients: 1 1/4 cup Bisquick 3/4 cup sugar 4 Tablespoons melted butter How to make homemade blueberry muffins with a crumbs Of topping Mix flour, sugar, baking powder and salt with a dough blender. Then add butter, egg and milk. Stir until mixed. Stir in blueberries. For the crumble, mix Bisquick, sugar and butter and mix until a crumble forms. Fill greased or cupcake lined can 2/3 full. The scout will be thick. Sprinkle 2-3 Tbsp disassemble on top. You may have an extra breakdown at the end. Don't worry, I'll be right back. a great snack. © 400 for 20 minutes. Everyone is always looking for the perfect blueberry muffin. This Blueberry muffin with a crumbs of topping reaches the point. The crumble top is definitely my favorite part. You remember the old Seinfeld recipe where Cramer wanted to sell muffin tops this would be the top to hit all the tops. I took this to a meeting I have with my breast friends. I have a group of girlfriends I met after college. They will always have a place at the top of my heart. We all went in slightly different directions, but we tried to get together from time to time to reach – with laughter, with tears, with prayer, with true friendship. It doesn't happen as often as I'd like, but the last time we got together, we had breakfast. I brought these muffins, and they disappeared with a lot of compliments. I made these Blueberry Muffins with a crumb topping for showers, brunches and daily breakfast. These can be made up front or are great straight out of the oven. These homemade blueberry muffins would be awesome to serve alongside my favorite sausage and egg breakfast casserole. In fact, if you're looking for other breakfast items, just hover over the recipe tab on my website to reveal the breakfast menu. Let me know what you think when you experience it yourselves. I'd love to hear your reviews. You'll never need to find another blueberry muffin recipe! (serves 12) Recipe Print Recipe Rate this Recipe 1/2 cup flour 1/2 cup sugar 2 tablespoons baking powder 1/2 teaspoon salt 1/4 cup softened butter 1 egg 1/2 cup milk 1 cup frozen blueberries 1/4 cup Bisquick 3/4 cup sugar 4 Tablespoons melted butter Mix flour, sugar, baking powder and salt with a dough blender. Then add butter, egg and milk. Stir until mixed. Stir in blueberries. For the crumble, mix Bisquick, sugar and butter and mix until a crumble forms. Fill greased or cupcake lined can 2/3 full. The scout will be thick. Sprinkle 2-3 Tbsp disassemble on top. You may have an extra breakdown at the end. Don't worry, I'll be right back. ©Bake at 400 for 20 minutes. Note: This homemade blueberry muffin recipe with a Crumb Cover was originally created in 2013. The recipe is the same, but the post has been updated with new photos. Jump to Recipe Print Recipe These are seriously the ultimate breakfast (or muffin! muffin) I die for coffee cake and making them into muffins seriously makes everything even better. Even delicious flavor packed with streusel and roasted in a third of the time. I don't know if I'm going to make a whole coffee cake again because of the ease of these coffee cake muffins. INGREDIENTS FOR COFFEE CAKE FAST AND EASY These are the same ingredients i use for coffee cake, I just put them in muffin-tins with add sometimes. The use of Bisquick speeds up the process so fast. That when you're hungry in the morning and don't want to wait, or have the patience to measure 10 ingredients that's perfect. bisquick \*can use gluten-free bisquick for gluten-free coffee cake, see changes below. Optional sugar milk eggs add ins: blueberries, fruits, jam HOW TO MAKE COFFEE CAKE IN a mixer stand, or large bowl add your bisquick. add sugar and stir add in egg egg stir milk until combined. CAN I ADD FRUIT, JELLY OR CHOCOLATE CHIPS TO MY COFFEE CAKE MUFFINS? Yes!! I add fruit all the time. It's my kids' favorite. You can add the fruit just in the dough and spoon into the muffin tin or if you are making a variety of flavors (as shown below) you can add them to the muffin off the muffins. fill the muffin tin about 1/3 full of dough, add the filling. top with more dough so the muffins are about 3/4 full Add streusel.... bake what is streusel? Streusel is a sugary crispy topping used for numerous baked products such as muffins, coffee cake, cobblers and pies. You do this by cutting cold butter into a mixture of flour, sugars and spices using a fork or pasty cutter. HOW TO MAKE STREUSEL FOR COFFE CAKE MUFFIN TOPS In a bowl add your dry ingredients and mix well. Add your cold butter Using two forks or a dough cutter, cut into the butter so you have a disintegrated mixture. Cover this streusel to the top of your muffins WHY DOES BUTTER NEED TO BE COLD FOR STREUSEL? The use of cold butter allows the topping to melt/toast more slowly than muffins. When the butter is already temporary, will cause the streusel topping to melt and spread throughout the pan. Using cold butter, the streusel sits on tops of the muffins and creates a delicious crispy, sugary topping. It's the best! ADD STREUSEL TO THE MIDDLE! Sometimes I like to fold my streusel recipe and add a small spoon to the middle. That just makes it a little tastier and more beautiful. I add how I make fruit! HOW TO MAKE GLUTEN-FREE COFFEE CAKE I tested the gluten-free mixture of busquick and it works with this recipe with a small change- I needed to add 1/3 cup more milk to make it the right consistency. DO YOU HAVE ANY QUESTIONS? If you've tried these Coffee Cake Dumplings or any other recipe on the blog then be sure to rate the recipe and leave us a comment below. You can also follow us on Facebook, Twitter, Instagram and Pinterest to see what else we're doing! Keyword: blueberry muffins, fruit muffins 2 cups bisquick \*FOR GLUTEN GLUTEN GLUTEN BISQUICK SEE NOTES 2/3 cup milk 1 egg 2 TBS sugar 1/2 cup fresh blueberries optional 1/4 cup bisquick 1/3 cup brown sugar 1 TBS sugar 1/4 tsp cinnamon 3 TBS cold butter Mix bisquick, milk, egg and sugar until well combined. Stir in blueberries. Fill cupcakes half filled with pasta, they're going to go up a lot! In a separate bowl, mix the topping ingredients. Cut with dough cutter or two knives until disintegrated. Sprinkle on top of the dough. Use the 350 for about 15-20 minutes. Makes 12 standard muffins If you use gluten-free bisquick blend for Coffee cake muffins add an additional 1/3 cup of milk to the dough. Amount per part (2 muffins) Calories 173 Calories Fat 63 \* Percent Daily Values are based on a 2000 calorie diet. SaveSave (Makes 12)Muffins: 2 cups Bisquick 1/3 Bisquick 1/3 sugar 2 T vegetable oil 2/3 cup milk 1 egg 1 tablespoon vanilla 1 1/2 cups blueberries (fresh or frozen)Crumb topping: 3/4 cup flour 2 T brown sugar T granulated sugar 4 T unsalted butter, melted 1/4 tsp vanillaPinch salt2. Mix all the ingredients to cover crumbs in a small bowl with fork until it is resemdded to a crumble. Book. 3. In a large bowl, mix Bisquick, sugar, vegetable oil, milk, egg and vanilla. Stir with the spoon until combined (be careful not to mix too much). Fold gently into blueberries. 4. Place in a muffin tin lined with paper, filling almost to the top.5. Spoon crumbs on top of each one. Wear for 14-17 minutes, until an inserted toothpick comes out clean. Jump to Recipe Jump to Video Print Recipe Bisquick Blueberry Coffee Cake Recipe, an easy and delicious blueberry coffee cake that's perfect all year round! Covered with lots of crumb cover and a yummy glaze - you can not miss! Please come in now and save it for later! Enjoy a tasty slice of coffee cake! When I was growing up I thought coffee cake would taste like bitter coffee! I mean I like a good cup of coffee once in a while, but I still wouldn't want a cake to taste purely like it! Needless to say, I'm glad I'm wrong! This is one of the best coffee cake recipes of all time! Simple to make and so delicious! This coffee cake is topped with the best crumb coating and a delicious glaze! How to make bisquick coffee cake: Mix all the ingredients for the cake except the blueberries Fold gently in the blueberries Pour into the prepared baking dish Mix all the ingredients for the crumb/streusel topping Pour the topping evenly over the dough Bake for 20 minutes Mix the ingredients for the enamel Top of coffee cake with glaze once made bake Enjoy! Making coffee cake is very simple! How do you make coffee cake with Bisquick? Bisquick makes cooking so easy and always ends up delicious. I use the bisquick mixture in this recipe as a substitute for flour, baking soda and salt that would otherwise make up a coffee cake. Why is my mixture really thick? Is that normal? For some people the mixture turns out very thick and will not bake properly, turning into a very dense cake. Someone caught my eye that this happened when they used expired Bisquick. Then make sure your Bisquick is not expired! What do I make coffee cake in? I use a 9-inch springform pan (typically used for cheesecakes), but feel free to use an 8×8 baking pan, or a medium-sized bundt pan. How to avoid subbaking and sinking? If the oven temperature is low, you may end up underestimating your coffee cake. This will cause it sinks in half when cool. To avoid this I like to check the internal temperature with my kitchen thermometer when I pull it out of the oven. The cake must be between 205°F and 210°F to be made. (affiliate link) The blueberry coffee cake needs to be I recommend cooling the leftover coffee cake (if you have any!) in ziploc baggie or other tight air container because of the glaze and blackouts. What is streusel and how to do it? Streusel is a cinnamon sugar blend that is found on top of many delicious cakes and muffins. I wish this streusel coffee cake had too much on top, because it's extra delicious! To make streusel: Combine brown sugar, white sugar, bisquick, cinnamon and butter The mixture should be crumbly Sprinkle evenly over coffee cake (before baking) Bake and enjoy! This blueberry coffee cake recipe is easy to make and has an amazing flavor! A delicious piece of the best coffee cake! Bisquick Coffee Cake Tip: Gently fold into your blackouts. Otherwise, they will burst and stain the dough. It will still taste delicious, but it will be a disgusting gray color after roasting and no one wants it! Can I use different fruits? Blackberries, Raspberries or Cranberries? Absolutely! I also have these tasty Orange Cranberry Muffins that you should try! I wanted this recipe for crumb coffee cake to have a lot of crumb coverage because this is one of my favorite parts and I don't regret it! It's so good. The sweetness of the sugar mixed with the delicious cinnamon makes the topping so good! The glaze is made with almond extract because I love the taste of it, but you can totally use vanilla or orange extract instead! If you like this recipe be sure to check out these tasty delights: Blueberry Streusel Coffee Cake is simple and delicious! BE SURE TO FOLLOW ME ON FACEBOOK, INSTAGRAM, PINTEREST, TWITTER AND SUBSCRIBE TO MY EMAIL NEWSLETTER! Subscribe to my newsletter and follow on Facebook, Pinterest and Instagram all the latest updates. Bisquick Blueberry Coffee Cake Recipe An easy and delicious recipe for bisquick blueberry coffee cake that is perfect all year round! Covered with lots of crumb coverage and a yummy glaze! 2 cups original bisquick 1/2 cup milk 2 tbs sugar 1/2 teaspoon vanilla extract 1 egg 1/2 cups blueberries 1/2 cup brown sugar 1/2 cup white sugar 2/3 cup bisquick mix 1 tsp cinnamon 1/4 cup butter 1 cup powdered sugar 1 tbs milk 1/2 tablespoon of almond or vanilla extract Preheat the oven to 375°F and grease a round 9-inch pan.\*Mix all the ingredients for the streusel in a small bowl and mix everything until disintegrated. Book. (1/2 cup brown sugar, 1/2 cup white sugar, 2/3 cup bisquick mixture, 1 tablespoon cinnamon, 1/4 cup softened butter) Mix all the ingredients of the coffee cake EXCEPT the blueberries. (2 cups original bisquick mixture, 1/2 cup milk, 2 tbs sugar, 1/2 tablespoon vanilla, 1 egg) A dough is well mixed, gently fold the blacks\*. (1 1.2 cups blueberries) Pour into the prepared pan and sprinkle streusel evenly on top. Use for 18-22 minutes or until golden brown. During cooking, mix all the enamel ingredients until smooth. You can add additional milk 1 tablespoon in time to fine-tune if necessary. (1 cup powdered sugar, 1 tbs milk, 1/2 tablespoon almond extract) When the coffee cake is made bake drooe glaze on it. Tips and Tricks \*Use a spring pot if you have one! So you can take out the cake easily! Otherwise, use an 8x8 baking sheet, or a medium-sized bundt pan. \*If you stir the blacks too vigorously, then they will burst and make your coffee cake blue/gray. \*Use fresh bisquick. Otherwise, the dough will become thick and will not be properly. \*If you are worried about subbaking your cake make sure that it reaches a temperature between 205°F and 210°F. I recommend using a thermometer like Dash to do this (affiliate link). \*If your coffee cake sinks after cooling, you probably need to cook more (3-5 minutes). That's why I like to check the internal temperature to make sure my cakes are made. Calories: 343kcalCarbohydrates: 59gProtein: 3gFat: 10g Saturated fat: 4gCholesterol: 30mgSodium: 464mgPotassium: 106mgFiber: 1gSu 4 1gVitamin A: 195IUVitamin C: 2.1mgCalcium: 90mgIron: 1.1mg Tag me on Instagram at @atablefullfojoy Post updated on 01/08/2020 8/1/2020