

Ingredients



Loaves

2 cup (125 mL) butter, softened
¾ cup (175 mL) sugar
1 egg
2 tsp (10 mL) vanilla extract

Topping

Oil for spritzing
2 tbsp (30 mL) butter, melted
¼ cup (50 mL) all-purpose flour
¼ cup (50 mL) sugar

Mini Blueberry Streusel Loaves

MOM
fueling
HUNGRY
BOYS

Instructions

- Preheat the oven to 350°F (180°C). Spray the Mini Loaf Pan with oil using the Kitchen Spritzer.
- For the topping, combine the butter, flour, and sugar in a small bowl, and mix until the mixture resembles coarse crumbs; set aside.
- For the loaves, beat together the butter and sugar until it's light and fluffy in large bowl. Beat in the egg and vanilla extract until well combined.
- Combine the flour, baking powder, and salt in a small bowl. Add the flour mixture a little at a time to the butter mixture, alternating with the buttermilk. Gently fold in the blueberries.
- Use the Large Scoop to divide the batter into the wells of the Mini Loaf Pan. Sprinkle the topping evenly over the batter.
- Bake for 25 minutes, or until the Cake Tester & Releaser inserted in the centers comes out clean. Let the loaves cool for 10 minutes before removing.

