

CHAI SPICE STREUSEL-TOPPED BLUEBERRY MUFFIN BREAD

A delicious and unique muffin recipe using wild blueberries.



- Prep Time: 20M
- Total Time: 140M
- Servings: 8
- Oven Temp:

Ingredients

Spice Mixture

- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger

Streusel

- 1/4 cup Gold Medal™ all-purpose flour
- 1/4 cup packed brown sugar
- 2 tablespoons cold butter, cut in small pieces

Bread

- 1 box (16.9 oz) Betty Crocker™ Wild Blueberry Muffin & Quick Bread Mix
- 1/2 cup water
- 1/4 cup butter, melted
- 2 eggs

Glaze

- 1/2 cup powdered sugar
- 2 to 3 teaspoons milk

Instructions

1. Heat oven to 375°F. Grease bottom only of 8x4-inch loaf pan. In small bowl, mix cardamom, cinnamon and ginger until blended. Set aside.
2. In medium bowl, mix flour, brown sugar and 1/4 teaspoon of the spice mixture until blended. Cut in 2 tablespoons cold butter, using fork or pastry blender, until mixture is crumbly. (Do not overmix.) Set aside.
3. Drain blueberries; rinse and set aside. In medium bowl, stir muffin mix, water, 1/4 cup melted butter, eggs and remaining spice mixture just until blended (batter will be lumpy). Gently stir in blueberries. Pour into pan. Sprinkle streusel evenly over batter.
4. Bake 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Loosen sides of loaf from pan; remove to cooling rack. Cool completely, about 1 hour.
5. In small bowl, mix powdered sugar and 2 teaspoons of the milk until well blended. If too thick to drizzle, add additional milk, 1/4 teaspoon at a time. Drizzle with spoon over top. Store loosely covered at room temperature.

Tags

#blueberry #muffins #baking #dessert #wild blueberries

Recipe brought to you by Wyman's, General Mills, Betty Crocker