

Mini Blueberry Streusel Loaves

Ingredients

- Oil for spritzing

Topping

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

Loaves

- ½ cup (125 mL) butter, softened
- ¾ cup (175 mL) sugar
- 1 egg
- 2 tsp (10 mL) vanilla extract
- 1½ cups (375 mL) all-purpose flour
- 2 tsp (10 mL) baking powder
- ½ tsp (5 mL) salt
- ½ cup (125 mL) low-fat buttermilk
- 1 cup (250 mL) fresh or frozen blueberries

Directions

1. Preheat the oven to 350°F (180°C). Spray the Mini Loaf Pan with oil using the Kitchen Spritzer.
2. For the topping, combine the butter, flour, and sugar in a small bowl, and mix until the mixture resembles coarse crumbs; set aside.
3. 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.
4. 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.
5. Use the Large Scoop to divide the batter into the wells of the Mini Loaf Pan. Sprinkle the topping evenly over the batter.
6. 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.



Nutrients per serving:

U.S. nutrients per serving (1 loaf): Calories 360, Total Fat 16 g, Saturated Fat 9 g, Cholesterol 60 mg, Sodium 300 mg, Carbohydrate 53 g, Fiber 2 g, Sugars 30 g, Protein 5 g

Cook's Tips:

If you don't have a Large Scoop, pour ⅓ cup (75 mL) per well.