



## Blueberry Cream Cheese Muffins

Sammy's Place 420 has created this 420 Blueberry Cream Cheese Muffin with streusel crumb topping are moist, loaded with juicy blueberries and cream cheese filling. So much flavor and infused with our signature Sammy-Butter. If you are a fan of blueberries, you will love this treat within a treat. Gather the necessary ingredients from the list below and Let's Get Baked with Sammy's Place 420!



Prep Time: 20 Minutes

Bake: 425°F

Bake Time: 25 Minutes

Yield: 9 Muffins

### Ingredients

#### Streusel Crumb Topping

- 2/3 Cup All-Purpose Flour
- 1/3 Cup Light Brown Sugar, Packed
- 1/4 Teaspoon Salt

- ¼ Cup Sammy-Butter, Melted



### Blueberry Muffins

- 1 Cup All-Purpose Flour
- ¼ Teaspoon Salt
- 1 Teaspoon Baking Powder
- ¼ Cup Sammy-Oil
- ½ Cup Granulated Sugar
- 1 large Egg
- ½ Teaspoon Vanilla Extract
- ½ Cup Greek yogurt
- 1 ½ Cup Fresh Blueberries (Half in Batter and Half for Topping)
- 1 Tablespoon Flour to Toss the Blueberries



## Cream Cheese Filling

- 6 Ounces Cream Cheese, Room Temperature
- 3 Tablespoons Granulated Sugar
- 1 Teaspoon Vanilla Extract
- 1 Teaspoon Corn Starch

## Glaze

- ¼ Cup Confectioner's Sugar
- 1 ½ - 2 ½ Teaspoons Milk or Sammy-Cream



## Instructions

- Preheat the oven to 425°F and line muffin pan with paper liners, set aside.
- Divide blueberries in half. Toss ¾ cup of blueberries with 1 tablespoon flour.
- Reserve remaining ¾ cup of blueberries for topping, set aside.
- To make the crumb topping, stir together flour, sugar, and salt.
- Add melted Sammy-Butter and whisk with a fork until coarse crumbs form, set aside. -To make the muffins start with a large mixing bowl and stir together ~ flour, baking powder, and salt, set aside.
- In a medium bowl, whisk together egg and granulated sugar until combined.
- Whisk in yogurt, Sammy-Oil, and vanilla extract.
- Using a rubber spatula, fold in blueberries (¾ cup tossed with 1 tablespoon flour).
- Reserve ¾ cup blueberries for topping.
- To make the cream cheese filling, mix softened cream cheese, sugar, corn starch, and vanilla extract just to combine.
- To assemble the muffins, add about 1 ½ tablespoons of muffin mixture to each cup. -Using a spoon spread the mixture up the side of paper liners to make the small dent in the center.

- Drop ½ tablespoon of cream cheese mixture in the center of each muffin, filling each cup about 2/3 to ¾ full.
- Add a few blueberries on top, then generously top each muffin with streusel crumbs.
- Add a few more blueberries on top and gently press the crumbs to stick to the muffin batter. -Place in preheated oven and reduce the temperature to 350°F and bake 22 – 25 minutes, or until the tops are golden brown and the center has set.
- Cool 5 – 10 minutes in the pan, then transfer the muffins on a cooling wire rack to cool completely.
- While cooling, prepare the glaze stirring the confectioner's sugar with milk or Sammy Cream.
- Start with 1 teaspoon of the liquid and gradually add more until desired consistency has been reached.
- Drizzle over muffins and serve.



Store 420 Blueberry Cream Cheese Muffins in an airtight container or Ziploc bag. Be sure to label the container with edible information so as not to get in the wrong hands of unsuspecting individuals such as: kids, elderly, or pets. These will stay fresh for 5 days if they last that long. I recommend freezing them in a freezer storage food container and will keep their potency up to 5 months. Please be aware the effects with Sammy-Butter may be felt from 10 minutes to 45 minutes, and last as long as 6-8 hours, or longer. Remember to start low and go slow!

We hope you enjoy this Sammy's Place 420 Signature recipe. Please feel free to drop us a comment or email at Amy@sammysplace420.org on any questions or thoughts you may have. Please feel free to include pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors.

Thank you for visiting [www.sammysplace420.org](http://www.sammysplace420.org) we appreciate you and your support. Have a blessed day and all of us from Sammy's Place 420 send you, our visitor positive vibes and love.



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