

Banana Blackberry Muffins

Prep: 10 minutes • Cook: 20 minutes

Bakery-style banana blackberry muffins with tall, domed tops and a crisp oat streusel. Soft and fluffy with juicy bursts of blackberry, balanced sweetness, and a buttery crunch.

Ingredients

- 1 1/3 cup banana (mashed, ripe)
- 2 eggs (large)
- 2/3 cup dark brown sugar (packed)
- 6 tablespoons butter (melted)
- 1/2 cup Greek yogurt (plain)
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 cup quick oats
- 1 1/2 teaspoons cinnamon
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon sea salt (fine)
- 1 cup blackberries (fresh or frozen)
- 2 tablespoons all-purpose flour (for streusel)
- 1 tablespoon dark brown sugar (packed, for streusel)
- 1 tablespoon quick oats (for streusel)
- 2 teaspoons butter (melted, for streusel)

Instructions

1. Optional quick-ripen: If bananas aren't overripe, mix 1 1/3 cups mashed ripe banana with 2 large eggs in a large bowl, cover, and let sit 45–90 minutes.
2. Preheat oven to 425°F (220°C). Line a 12-cup muffin pan with baking cups.
3. Make streusel: In a small bowl, combine 2 tablespoons all-purpose flour, 1 tablespoon packed dark brown sugar, 1 tablespoon quick oats, and 2 teaspoons melted butter. Mix with a fork until crumbly; set aside.
4. Wet ingredients: In a large bowl, combine 1 1/3 cups mashed banana and 2 large eggs (or the quick-ripened mixture). Whisk in 2/3 cup packed dark brown sugar, 6 tablespoons melted butter, 1/2 cup plain Greek yogurt, and 2 teaspoons vanilla extract until smooth.
5. Dry ingredients: In a separate bowl, whisk together 1 1/2 cups all-purpose flour, 1/2 cup quick oats, 1 1/2 teaspoons

cinnamon, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1/2 teaspoon fine sea salt.

6. Combine: Add dry ingredients to wet and stir just until combined (do not overmix).

7. Scoop: Add about 2 tablespoons plain batter to each muffin cup. Gently stir 1 cup blackberries into remaining batter once, then divide to fill cups heaping. Top with streusel.

8. Bake at 425°F for 5 minutes. Without opening the oven, reduce to 350°F (177°C) and bake about 15 minutes more, until golden and a toothpick comes out clean.

9. Cool in pan 10 minutes, then transfer to a wire rack to cool completely.

Tags: Muffins, Banana, Blackberry, Baking, Breakfast, Freezer Friendly

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