Sour Cream Blueberry Muffins

1/3 cup old fashioned oats

1/4 cup brown sugar

1 Tablespoon flour

1/8 teaspoon cinnamon

3 Tablespoon butter, melted

2 cups flour

2 teaspoon baking powder

1/2 teaspoon salt

1/4 teaspoon baking soda

1 cup sour cream

1/4 cup canola oil

1 teaspoon vanilla

1 egg

1 cup blueberries

Preheat oven to 425. Combine oats, brown sugar, 1 T. flour, and cinnamon.

Drizzle with 1 T. butter. Stir to combine.

Stir together 2 c. flour, baking powder, salt and baking soda.

Stir together 2 T. butter, sour cream, vanilla, oil and egg.

Add sour cream mixture to dry ingredients and stir until just combined.

Stir in blueberries.

Scoop into paper lined muffin tins. (I made 7 jumbo muffins.)

Sprinkle topping evenly over muffins.

Bake 5 minutes at 425. Reduce heat to 375 and bake an additional 17 minutes.