



## Apple Cinnamon Streusel Muffins

### ***Ingredients:***

#### ***FOR THE STREUSEL TOPPING:***

2/3 cup all-purpose flour  
1/3 cup dark or light brown sugar  
2 Tbsp sugar  
1 1/4 tsp ground cinnamon  
5 Tbsp unsalted butter, melted

#### ***FOR THE APPLE MUFFINS:***

2 cups all-purpose flour, spooned and leveled  
1 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 tsp ground cinnamon  
1/4 tsp ground ginger  
1/4 tsp ground nutmeg  
1/8 tsp ground cloves  
1/2 cup (1 stick) unsalted butter, softened  
1 cup sugar  
3 large eggs  
2 T water  
1–1/2 tsp pure vanilla extract  
1–1/4 cups (approx. 2 small tart apples(granny smith work well), peeled and diced

#### ***FOR THE VANILLA GLAZE:***

1/2 cup confectioners sugar, sifted  
1/2 Tbsp whole milk  
1/2 tsp pure vanilla extract

## **Instructions:**

### ***MAKE THE CINNAMON STREUSEL TOPPING:***

In a small mixing bowl, whisk together the flour, brown sugar, sugar, and cinnamon until combined.

Stir in the melted butter until incorporated, then use your fingers to form large crumbs. Set aside.

### ***MAKE THE APPLE MUFFINS:***

Preheat the oven to 425°F. Line a muffin tin with 12 paper liners or lightly grease with butter or nonstick baking spray. Set aside.

In a large mixing bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Set aside.

Using a stand up mixer fitted with the paddle attachment, cream together the butter and sugar until light and fluffy, about 2 minutes.

Turn the mixer down to low, and add the eggs, one at a time, followed by the vanilla, mixing well after each addition. Scrape down the sides of the bowl with a spatula as needed.

Add the flour mixture to the mixer along with the chopped apples, and switch to a spatula to mix until just combined. Be careful not to over mix. The batter will be very thick.

Use a medium cookie scoop to divide the batter between the prepared muffin cups. Top with the streusel, pressing the crumbs gently into the tops of the muffin batter.

Bake at 425°F for 5 minutes, then turn the oven temperature down to 350°F, and continue baking for another 12-15 minutes, until the muffin tops are golden and a cake tester inserted into the center comes out clean.

Remove from the oven, and allow the muffins to cool for a few minutes in the muffin tin, before transferring to a baking rack to cool completely.

### ***MAKE THE VANILLA GLAZE:***

In a small mixing bowl, whisk together the confectioners sugar, milk, and vanilla until smooth. Drizzle over the warm muffins. Enjoy!!