

Apple Streusel Muffins

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 45 minutes

Chef's Notes

These muffins are particularly delicious with apples or pears but other types of fruit, such as berries, can be substituted.

Step 1: Measuring the Wet Ingredients

- 2 large eggs
- 1 cup sour cream
- 1/4 cup vegetable oil

First preheat your oven to 400° F (205° C). Lightly grease a muffin tin and set aside.

In a small bowl, whisk the eggs until blended. Whisk in the sour cream and oil until smooth. Set aside.

Step 2: Measuring the Dry Ingredients

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1 1/4 tsp cinnamon
- 1/2 tsp salt
- 1 cup sugar

Sift all of the ingredients into a large bowl.

Step 3: Gathering the Streusel Ingredients

- 1/4 cup granulated sugar
- 1/4 tsp cinnamon
- 3 tbsp all-purpose flour
- 2 tbsp cold, unsalted butter

Gather the ingredients and set aside.

Step 4: Mixing the Streusel Topping

In a small bowl, mix together the sugar, flour and cinnamon. Cut in the cold butter with a pastry knife or fork. Once the mixture forms coarse crumbs, set aside.

Step 5: Preparing the Fruit

- 1 cup chopped apple (or pear)

Wash and peel the apples. Cut into roughly 1/2" -inch cubes and set aside.

If using pears, it is best to use ones that are still a bit firm and are not fully ripened.

Step 6: Mixing the Batter

To make the batter, pour the wet ingredients into the dry ingredients. Gently stir until nearly combined. It is ok if you see a bit of dry ingredients as the batter will be mixed a bit more when you incorporate the fruit. Do not over mix the batter or the muffins will be tough.

Fold in the apples until just incorporated.

Step 7: Filling the Muffin Tin

Divide the batter evenly in the muffin tin and then sprinkle with the streusel topping. Place directly into the oven and bake for about 20 minutes.

Step 8: Checking the Muffins for Doneness

To check if the muffins are done, insert a wooden skewer into the center. If it comes out clean, remove from the oven.

Step 9: Serving the Muffins

Allow the muffins to cool in the muffin tin for about 10 minutes. Remove and serve.