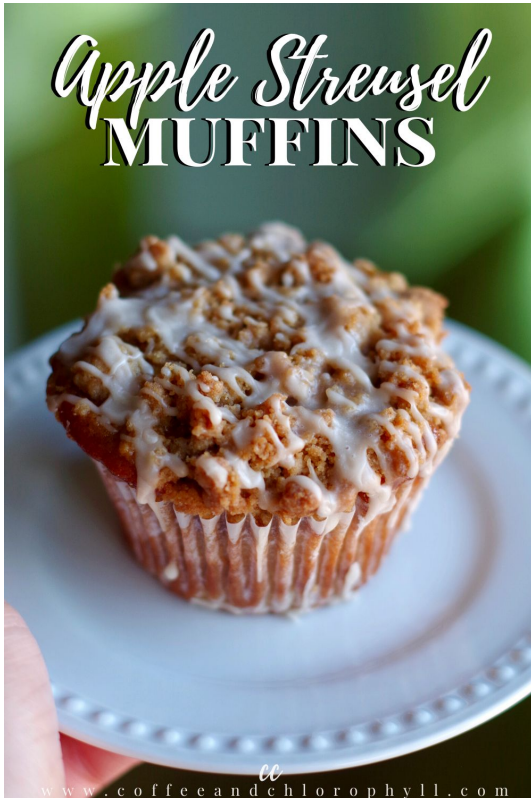


Recipe

Apple Streusel Muffins

Makes 18 cupcake-sized muffins



Ingredients

- ¾ to 1 cup apple butter
- 1 granny smith apple, peeled & grated
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2 eggs
- ¼ cup salted butter, melted
- 1 ½ cups flour
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- 1 teaspoon cinnamon + ⅛ teaspoon nutmeg
- ¼ teaspoon kosher salt
- ⅓ cup sour cream or plain greek yogurt

Streusel Topping:

- ¼ cup salted butter, melted
- ⅓ cup brown sugar
- 1 teaspoon cinnamon
- ⅔ cup flour

Optional Icing:

- 1 ½ cups powdered sugar
- 1 teaspoon vanilla
- 1-2 Tablespoons milk

Directions

1. **Preheat oven to 350 degrees F**
2. **Make the Batter:** Peel and grate green apple. Set aside. In a bowl, mix together apple butter, sugar, vanilla, and eggs. Once combined, mix in melted butter. Then add flour, baking soda, baking powder, spices, and salt. Mix until thoroughly combined, then add in sour cream or plain yogurt and grated apple.
3. **To make the Streusel Crumb Topping:** Make the crumb topping by melting butter, then adding in brown sugar and cinnamon. Mix until combined, then add in flour. I like mixing with a fork and it creates a good crumb texture. Top your batter with crumb mixture, then bake. (You can get a better crumb topping distribution if you reserve about a quarter of the crumb topping and add to muffin tops after they have baked for the first few minutes and are starting to rise--Just remove from the oven and work quickly so they don't lose too much heat.)
4. **Bake:** Bake in 350 degree oven, until a toothpick inserted in center comes out clean and edges are golden brown. Cupcake-sized muffins will take 12-15 minutes. Large muffins will take 20-25 minutes. Cook times for other cake pans will vary according to size.

Coffee and Chlorophyll