

Strawberry Coffee Cake Muffins

Ingredients

Muffins:

- 1/4 cup Butter (softened)
- 3/4 cup White Sugar
- 1 Egg
- 1 tsp Vanilla Extract
- 1 1/2 cups Flour
- 2 tsp Baking Powder
- 1/2 tsp Salt
- 1/2 cup Milk or Buttermilk (buttermilk is best!)
- 2 cups Fresh Strawberries, diced small (you can substitute any fresh berry, peaches and apricots.)

Crumble:

- 1/4 cup Butter (cold)
- 1/2 cup Flour
- 1/4 cup Brown Sugar
- 1/4 cup Sugar

Instructions

1. Preheat oven to 375 F.
2. Line muffin pan with liners.
3. Cream butter and sugar in a mixing bowl.
4. Beat in egg and vanilla, mixture will be a bit lumpy, that's okay.
5. Combine flour, baking powder, and salt in a separate bowl.
6. Slowly add milk and flour mix, alternating between until incorporated in the butter mix.
7. Beat until completely combined.
8. Gently fold in about half the strawberries.
9. Add about 2 tbsp of batter to each muffin liner.
10. Load up the tops of the muffins with remaining strawberries.
11. In a mixing bowl, beat crumble ingredients until it looks like, well... a crumble.
12. Sprinkle crumble over the strawberries.
13. Reduce oven heat to 350 F.
14. Bake muffins for 20-22 minutes.

Notes: Best consumed within two days. Muffins freeze well. Makes 12 regular size muffins.

