HOLIDAY COFFEE CAKE MUFFINS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 10-12 muffins

Muffins:

¼ cup melted butter

¼ cup canola or vegetable oil

1/4 cup brown sugar, tightly packed

¾ Cup Granulated Sugar

1 large egg and 1 egg white, room temperature

1 ½ teaspoon vanilla extract

½ cup buttermilk, room temperature

1 ¾ cup all-purpose flour

2 teaspoons baking powder

2 teaspoons corn starch

½ teaspoon cinnamon

½ teaspoon salt

Streusel topping:

1 ¼ cup all-purpose flour

½ cup light brown sugar, tightly packed

1/3 cup sugar

¾ teaspoon ground cinnamon

6 tablespoons butter, melted

**Directions:**

* Preheat oven to 375 degrees F
* Line 1 12 count muffin tin with paper lines and set aside
* Combine your melted butter and canola oil on a large bowl and stir well
* Add sugar and stir to combine
* Add egg, egg white, and vanilla extract
* Stir very well, until all ingredients are thoroughly combined
* Add buttermilk and stir
* In a separate, medium-sized bowl, whisk together flour, baking powder, corn starch, cinnamon, and salt
* Using a spatula, gently fold the dry ingredients into the wet – do not overmix which will make your muffins dense and tougher
* Evenly divide the batter into prepared muffin tin, filling each liner about 2/3 of the way full
* Set aside and prepare your streusel topping
* Prepare the streusel topping by whisking together flour, sugars, and cinnamon
* Pour the melted butter into the mixture and, using a fork, stir until crumbles form
* Using your hands, evenly divide streusel over muffin batter, piling the streusel over the batter and gently pressing the topping into the batter
* Bake for 22-25 minutes or until a toothpick inserted in the center comes out clean or with a few moist crumbs
* Allow to cool before serving
* Please read recipe before starting for best results-
* Bag 1- Brown Sugar
* Bag 2-Flour, Baking Powder, Corn Starch, Cinnamon, and Salt
* Bag 3-Flour, Brown Sugar, Sugar and Cinnamon for Streusel Topping