

CINNAMON STREUSEL MUFFINS



Makes 1 dozen

These muffins make a special addition to a Sunday brunch.

FOR MUFFINS:

2 CUPS HOMESTEAD CINNAMON

STREUSEL MUFFIN MIX

1/2 CUP OIL

1 EGG

1/2 T VANILLA

1 CUP MILK

FOR STREUSEL TOPPING:

3 T BUTTER, SOFTENED

1/2 CUP STREUSEL MIX (FROM PACKAGE)

- ❖ Preheat oven to 350°.
- ❖ Butter a muffin tin or line with baking papers.
- ❖ Prepare streusel topping: In a small bowl, cut softened butter into streusel mix until well blended. Set aside.
- ❖ In a medium-sized bowl, place 2 cups muffin mix. Make a well in the center of mix and add oil, egg and vanilla. Whisk liquids briskly until egg is blended.
- ❖ Add the milk and stir entire mixture until just evenly moistened.
- ❖ Fill muffin cups about 1/3 full with batter. Top with 1 t of streusel mix.
- ❖ Place another spoonful of batter into each cup. Sprinkle remaining streusel mix on top of each muffin.
- ❖ Bake for 15 minutes. Do not overbake.

Variations:

Blueberry: Add 3/4 cup blueberries (fresh, frozen or dried)

Apple: Add 3/4 cup grated apple