

Gingerbread Festival

MUFFINS

Baking with Harney & Sons Fine Teas

Muffin Ingredients:

2 C all-purpose flour
1 tsp baking powder
¼ tsp salt
¾ C packed light brown sugar
1 large egg
2 tsp vanilla extract
¼ C molasses
½ C pure maple syrup
¾ C Harney Gingerbread Festival tea, brewed

Crumb Topping Ingredients:

¼ C all-purpose flour
½ C oats
¼ C light brown sugar
½ tsp cinnamon
Pinch of salt
3 tbsp unsalted butter, softened

Directions:

1. Preheat oven to 350° F. Line 12 muffin cups with paper liners.
2. Put ⅓ cup water in a mug. Microwave on high for 1 ½ minutes. Add two Gingerbread Festival sachets and set aside.
3. Whisk dry ingredients in a large bowl.
4. In another bowl, whisk egg, vanilla, molasses, syrup and brewed tea.
5. Stir dry ingredients into wet ingredients just until combined. Do not overmix.
6. Pour batter into muffin cups until ¾ full.
7. In a small bowl, mix all the crumb topping ingredients. Use a pastry blender or your fingers to mix. It should resemble a coarse crumb. Sprinkle generously on top of muffins.
8. Bake for 17-19 minutes or until tops are fully set. Do not overbake. You can also check with a toothpick.
9. Enjoy!