

Sour Cream Streusel Coffeecake Muffins

Chef Jenn Magrey

Ledyard Market

1 stick unsalted butter, softened room temp	1 cup packed -brown sugar
1 3/4 cups all-purpose flour	1 cup all-purpose flour
2 teaspoons baking powder	1/2 teaspoon salt
1 teaspoon baking soda	3/4 teaspoon ground cinnamon
1 cup sour cream	(1 stick) chilled unsalted butter, cut into small pieces
1 cup granulated sugar	Confectioners' sugar (optional)
1 teaspoon pure vanilla extract	For the Streusel Topping
2 large eggs	

Prepare streusel topping: In a medium bowl, stir together brown sugar, flour, and salt. With a pastry blender or using your fingers, cut in butter until mixture resembles large coarse crumbs,

Preheat oven to 350 degrees.

Spray 12 muffin wells with cooking spray.

In a small bowl, whisk together flour, baking powder, and baking soda; set aside.

Using an electric mixer on medium speed or with a whisk by hand, beat together butter, sour cream, granulated sugar, and vanilla until light and fluffy. Beat in eggs, one at a time, until well combined and then add the flour mixture into butter mixture.

Divide half the batter among prepared muffin cups. Sprinkle with half the streusel mixture, then top with the remaining batter, and the lastly, top with streusel.

Bake 25 to 30 minutes or until a toothpick inserted in center of a muffin comes out clean. Cool in pan 5 minutes, then transfer to a wire rack to cool completely. Dust with confectioners' sugar, if desired.

They may cave a little but that makes them have cinnamon streusely-coffee cake goodness!