FARMER'S MARKET PEACH MUFFINS WITH A STREUSEL TOPPING

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 muffins

Crumb topping:
3 tbsp packed light brown sugar
½ tablespoon granulated sugar
½ teaspoon ground cinnamon
2 tablespoon unsalted butter, melted
1/3 cup all-purpose flour
Muffins:
¼ cup unsalted butter, softened to room temperature
¼ cup packed light brown sugar
2 tablespoons granulated sugar
1 large egg, room temperature
¼ cup yogurt
1 teaspoon pure vanilla extract
3/4 cup and 2 tablespoons all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon ground cinnamon
1/8 teaspoon ground allspice
¼ teaspoon salt
1 ½ tablespoons milk
1 cup peeled, chopped peaches (2 peaches)
Glaze:
½ cup confectioners' sugar
2 tablespoons heavy cream
½ teaspoon pure vanilla extract

Directions:

- In a medium bowl, combine both sugars, the cinnamon, and melted butter
- Using a rubber spatula, stir in the flour – the crumb topping will be thick and crumbly – set aside
- Preheat the oven to 425 degrees F and spray a 6 count muffin pan with nonstick spray – set aside
- In a medium bowl using a handheld mixer, beat the butter on high speed until smooth and creamy, about 1 minute

- Add the brown sugar and granulated sugar and beat on high until creamed, about 2 full minutes - scrape down the sides and bottom of the bowl as needed
- Add the egg, yogurt, and vanilla extract
- Beat on medium speed for 1 minute, then turn up to high speed until the mixture is combined and uniform in texture – scrape down the sides and bottom of bowl if needed
- In a large bowl, toss together the flour, baking soda, baking powder, cinnamon, all-spice, and salt
- Pour the wet ingredients into the dry ingredients and slowly mix with a whisk
- Add the milk, gently whisking until combined and little lumps remain
- Fold in the peaches with a wooden spoon or rubber spatula
- Spoon the muffin batter evenly between all 6 muffin tins – fill the muffin tins until they are full all the way up to the top
- Press a handful of the crumb topping into the top of each – crumble with your hands to make some big chunks
- Bake for 5 minutes at 425 degrees F then, keeping the muffins in the oven, lower the oven temperature to 350 degrees F and bake for 15 – 19 more minutes or until a toothpick inserted in the center comes out clean
- Make the glaze – whisk all of the ingredients together and drizzle over warm muffins
- GRAB N GO KITS
- THE KIT INCLUDES
- Crumb Topping-Brown Sugar-Sugar-Cinnamon and Flour
- Glaze-Confectioners Sugar
- Brown Sugar and White Sugar for muffins
- Flour,Baking Soda,Baking Powder,Salt, Allspice and Cinnamon.
- PLEASE READ RECIPE AND WATCH VIDEO FOR BEST RESULTS
- PLEASE USE INGREDIENTS LISTED ON RECIPE AS USING OTHER INGREDIENTS WILL CHANGE TEXTURE AND TASTE OF THE MUFFINS.