



Glazed Apple Crumb Muffins

From Lori Bayne, MACC's Customer Master Product Owner

Crumb Topping Mixture

1/3 cup packed light brown sugar

1 tablespoon granulated sugar

1 teaspoon ground cinnamon

½ cup unsalted butter, melted

2/3 cup all-purpose flour

Muffin Mixture

½ cup unsalted butter, softened

½ cup packed brown sugar

½ cup granulated sugar

2 large eggs

½ cup vanilla yogurt

2 teaspoons vanilla extract

1 ¾ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon cinnamon

½ teaspoon salt

½ cup milk

1 ½ cups peeled and diced apples (approximately 2 small apples)

Glaze Mixture

1 cup of powdered sugar

3 tablespoons heavy cream or milk



½ teaspoon vanilla extract

Instructions for Crumb Topping Mixture

In a medium bowl, combine both sugars, cinnamon, and melted butter. Using a rubber scraper, stir in the flour. The crumb topping will be thick and crumbly. Set aside.

Preheat oven to 425 degrees. Use cupcake liners or cooking spray to grease a 12-count muffin tin. Depending on how full you fill them, you might need a second pan for up to 14 total muffins. Set pans aside while making batter.

Instructions for Muffin Batter

Using a mixer, beat the butter and both sugars together on high speed until smooth and creamy, about two minutes. Scrape down the sides and bottom of the bowl as needed. Add eggs, yogurt, and vanilla extract. Beat on medium speed for one minute, then turn up to high speed until mixture is combined. Scrape down sides of the mixing bowl as needed.

Combine flour, baking soda, baking powder, cinnamon, and salt together in a medium bowl. Pour dry ingredients into the wet ingredients. Add the milk and mix on low speed until everything is combined. Fold apples into the batter.

Spoon the batter evenly into each muffin cup or cupcake liner, filling each all the way to the top. You might want to crumb the topping in your hand to make larger chunks before placing on top of the muffin batter. Place a couple spoonfuls of the crumb topping onto the top of each.

Bake for five minutes at 425 degrees and then lower the temperature to 350 degrees, while keeping the muffins in the oven for an additional 15-17 minutes. Muffins are done when you insert a toothpick in the center and it comes out clean.

Cool on a wire rack and drizzle with glaze while still warm.

Glaze Instructions

Make glaze by whisking all the glaze ingredients together and drizzle over warm muffins.

Muffins will stay fresh at room temperature for a few days. Then transfer into the refrigerator for up to 1 week.