Raspberry Crumble Muffins

A soft and sweet raspberry muffin with a crumble topping

Yield:

12 muffins

Ingredients:

1 1/2 cups flour
1/4 cup white sugar
1/4 cup brown sugar, packed
2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup (1 stick) butter, melted
1 egg
1/2 cup milk
1 1/4 cups fresh red raspberries

Crumble Topping:

1/3 cup quick oats
1/4 cup brown sugar, packed
3 Tablespoons flour
1 teaspoon ground cinnamon
3 Tablespoons butter, melted

Instructions:

1. Mix together the flour, sugars, baking powder, salt, and cinnamon.

2. Whisk together the melted butter, milk, and egg. Add to dry ingredients and stir just until combined. Add raspberries and stir just enough to disperse them throughout the batter, gently.

3. Spoon muffin batter into greased or paper-lined muffin cups, filling about 2/3 to 3/4 full.

4. Mix the crumble topping ingredients in another bowl, starting with the dry ingredients and adding the butter last. When well-mixed and crumbly (add more oats if needed to get a crumbly mixture), sprinkle over muffins.

5. Bake muffins at 350 degrees for about 25 minutes, until muffins test done inside. Transfer to wire rack to cool slightly; serve warm.



This recipe is from Tammy’s Recipes.