

Cranraisin Egnog Muffins

<http://unihomemaker.com/2012/12/21/cranraisin-eggnog-muffins/>

Ingredients:

Muffins:

- 3/4 cup of dried cranberries, roughly chopped
- 1/3 cup of golden raisins, roughly chopped
- 1/2 cup of brandy
- 2 1/2 cups of all-purpose flour
- 3/4 cup of brown sugar
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1/2 teaspoon of ground cinnamon
- 1/2 teaspoon of freshly grated nutmeg
- 1 stick of unsalted butter, melted and cooled
- 2 eggs, room temperature and slightly beaten
- 1 tablespoon of homemade vanilla extract
- 1 1/2 cups of eggnog

Crumb Topping:

- 1 1/2 cups of all-purpose flour
- 1 1/4 cups of dark muscovado sugar
- 1 1/2 teaspoons of ground cinnamon
- 1/2 teaspoon of freshly grated nutmeg
- 3/4 teaspoon of salt
- 1 1/2 sticks of unsalted butter, melted and cooled

* this rendered a lot of crumb topping so feel free to scale it back.

Preparation:

Preheat the oven to 375 degrees F. Line baking cups in the muffin pan.

In a small sauce pan add cranberries, raisins and brandy. Warm through over medium heat, about 5-7 minutes. The brandy should evaporate. Turn off heat and set it aside to cool.

Using a stand mixer (or mix by hand) add together flour, brown sugar, baking powder, salt, cinnamon and nutmeg. Stir to combine.

In a separate medium bowl whisk together butter, eggs, vanilla extract and eggnog.

Pour the wet ingredient into the dry ingredients. Mix until moistened but don't overmix. Batter will be lumpy. Fold in cranberries and raisins until combined. Spoon batter into the lined muffin cups.

Make the crumb topping: Mix flour, dark muscovado sugar, cinnamon, nutmeg, salt and butter in a medium bowl with your fingertips until it looks like wet sand. Sprinkle generously over the batter.

Bake for 16-20 minutes or until toothpick/tester inserted into the center comes out clean. Cool slightly in the pan before transferring them to the cooling rack.

Adapted from Food Network