

Coffee Streusel Muffins

<http://unihomemaker.com/2013/05/29/coffee-streusel-muffins/>

Ingredients:

Muffins:

- 1/2 cup (1 stick) of unsalted butter, softened
- 1/3 cup of dark muscovado sugar
- 1/3 cup of granulated sugar
- 1 egg
- 2 teaspoons of vanilla extract
- 1 cup of sour cream
- 2 cups of all-purpose flour
- 3 tablespoons of instant coffee granules
- 1 teaspoon of baking powder
- 1/2 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1/2 teaspoon of ground cinnamon

Streusel Topping:

- 1/2 cup of all-purpose flour
- 1/2 cup of dark muscovado sugar
- 1 teaspoon of ground cinnamon
- 1/4 cup (1/2 stick) of unsalted butter, cold and diced

Preparation:

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

Using a stand or electric mixer (or mix by hand) cream butter, muscovado and granulated sugar until fluffy. Beat in egg, vanilla extract and sour cream. Mix until it has a creamy consistency.

In medium bowl whisk together flour, coffee granules, baking powder, baking soda, salt and cinnamon. Slowly add the flour mixture into the egg/sour cream mixture and mix until just moistened. Spoon batter into the lined muffin cups.

Make the streusel topping: In a small bowl combine flour, sugar, cinnamon and butter. Use your fingers to mix until you have a crumbly mixture. Sprinkle generously over the batter.

Bake for 18-20 minutes or until toothpick/tester inserted into the center comes out clean. Cool slightly in the pan before transferring them to the cooling rack.