

Eggnog Kahlua Chocolate Chunk Crumb Muffins

<http://unihomemaker.com/2013/12/05/eggnog-kahlua-chocolate-chunk-crumb-muffins/>

Ingredients:

Muffins:

- 1/2 cup (1 stick) of unsalted butter, softened
- 1/3 cup of granulated sugar
- 1/3 cup of dark muscovado sugar
- 1 egg
- 1/3 cup of Kahlua or other coffee liqueur
- 1 1/4 cup of eggnog
- 2 cups of all-purpose flour
- 2 teaspoons of baking powder
- 1/2 teaspoon of ground cinnamon (I used Vietnamese cinnamon)
- 1/2 teaspoon of freshly grated nutmeg
- 1/2 teaspoon of salt
- 1 (6 ounce) bag of bittersweet chocolate chunks (I used Scharffen Berger)

Crumb Topping:

- 1 cup of all-purpose flour
- 1/4 cup of dark muscovado sugar
- 1/2 teaspoon of ground cinnamon (I used Vietnamese cinnamon)
- 1/4 teaspoon of salt
- 1 teaspoon of Kahlua or other coffee liqueur
- 1/4 cup (1/2 stick) of unsalted butter, melted

Preparation:

Preheat the oven to 350 degrees F. Line baking cups in the muffin pan (I lined a 12-cup and a 6-cup muffin pan).

Using a stand or electric mixer (or mix by hand) cream butter and sugars (granulated and muscovado) until fluffy. Beat in egg, Kahlua and eggnog. Mix until combined.

In a medium bowl whisk together flour, baking powder, ground cinnamon, nutmeg and salt. Slowly add the flour mixture into the eggnog mixture and mix until just moistened. Fold in chocolate chunks. Spoon batter into the lined muffin cups, about 2/3 full (I used a 3-tablespoons large cookie scoop).

For the crumb topping: Mix flour, muscovado sugar, ground cinnamon, salt, Kahlua and butter in a medium bowl with your fingertips until it looks like wet sand. Sprinkle generously over each baking cup and bake for 20-22 minutes or until toothpick/tester

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inserted into the center comes out clean. Cool slightly in the pan before transferring them to the cooling rack.