



Easy Peach Crumble Muffins

Makes: 15 muffins

Prep Time: 20 minutes Bake Time: 15 minutes

Total Time: 35 minutes

Ingredients

For the Muffins:

- 1/2 cup unsalted butter, melted and cooled
- 1 cup sugar
- 2 large eggs
- 3/4 cup buttermilk
- 2 tsp vanilla extract
- 2 & 1/2 cups all-purpose flour
- 1 tbsp baking powder
- 1 tsp baking soda
- 1/2 tsp kosher salt
- 1 cup diced peaches or nectarines, about 1/4-inch pieces, plus extra for garnish, if desired

For the Crumble:

- 1/4 cup light brown sugar, packed
- 1/2 tsp cinnamon
- 1/2 cup all-purpose flour
- 4 tbsp unsalted butter, very soft

Instructions

Preheat oven to 425°F. Spray 15 muffin cups generously with non-stick spray or line with muffin liners.

In a medium-large bowl, whisk the melted butter with the sugar until well combined. Add the eggs and stir. Add buttermilk and vanilla. Stir until all ingredients are well combined.

Sprinkle the flour, baking powder, baking soda and salt evenly over the top and stir with a folding motion until most of the flour mixture is incorporated. Gently fold in the diced peaches or nectarines

using a rubber spatula. Scoop the batter into the prepared muffin cups , filling about 3/4 full.

Combine all crumble ingredients in a medium-size bowl (you can just wipe out the muffin bowl and use the same bowl if you want). Mix with a fork until crumbles form. (If crumble seems too wet and crumbs don't form, add another tablespoon of flour and mix again with a fork.)

Sprinkle each muffin with a rounded teaspoon of the crumble. Wait 10 minutes before baking muffins. Place muffins in the oven and immediately reduce the heat to 375°F. Bake 12-18 minutes or until muffins are light golden brown and a toothpick inserted into the center comes out clean. Muffins will also spring back when lightly touched on the top when done.

Allow muffins to cool for 5 minutes then remove from pan to a cooling rack.

Recipe by The Cafe Sucre Farine