



Coffee Cake Muffins

☆☆☆☆☆

Fluffy coffee cake muffins topped off with a mountain of buttery, crumbly streusel!

These breakfast treats are simple to make and the mile high pile of streusel is absolutely addictive, good luck eating just one!

Course	Breakfast
Cuisine	American
Prep Time	20 minutes
Cook Time	25 minutes
Total Time	45 minutes
Servings	12 muffins
Calories	377kcal
Author	Sam Merritt

Ingredients

Muffins

- ¼ cup (57 g) melted butter
- ¼ cup (60 ml) avocado oil or vegetable oil or canola oil may substitute vegetable oil
- ¾ cup (150 g) sugar
- ¼ cup (50 g) brown sugar tightly packed
- 1 large egg + 1 egg white room temperature preferred
- 1 ½ teaspoon [vanilla extract](#)
- ½ cup (120 ml) [buttermilk](#) room temperature preferred
- 1 ¾ cup (220 g) [all-purpose flour](#)
- 2 teaspoons baking powder
- 2 teaspoons corn starch (cornflour in UK)
- ½ teaspoon cinnamon
- ½ teaspoon salt

Streusel topping:

- 1 ¼ cup (156 g) [all-purpose flour](#)
- ½ cup (100 g) light brown sugar tightly packed
- ⅓ cup (66 g) sugar
- ¾ teaspoon ground cinnamon
- 6 Tablespoons (85 g) butter melted

Instructions

1. Preheat oven to 375F (190C) and line a 12-count muffin tin with paper liners. Set aside.
2. Combine your melted butter and canola oil in a large bowl. Stir well.

¼ cup melted butter, ¼ cup avocado oil or vegetable oil or canola oil

3. Add sugar and stir to combine.

¾ cup sugar, ¼ cup brown sugar

4. Add egg, egg white, and vanilla extract. Stir very well, until all ingredients are thoroughly combined. Add buttermilk and stir.

1 large egg + 1 egg white, 1 ½ teaspoon vanilla extract, ½ cup buttermilk

5. In a separate, medium-sized bowl, whisk together flour, baking powder, corn starch, cinnamon and salt.

1 ¾ cup all-purpose flour, 2 teaspoons baking powder, 2 teaspoons corn starch,
½ teaspoon cinnamon, ½ teaspoon salt

6. Using a spatula, gently fold the dry ingredients into the wet, taking care not to over-mix the batter (which will make your muffins dense and tougher).

7. Evenly divide the batter into prepared muffin tin, filling each liner about ¾ of the way full. Set aside and prepare your streusel topping.

Streusel

1. Prepare your streusel by whisking together flour, sugars and cinnamon.

1 ¼ cup all-purpose flour, ½ cup light brown sugar tightly packed, ⅓ cup sugar,
¾ teaspoon ground cinnamon

2. Pour the melted butter into the mixture and, using a fork, stir until crumbles form.

6 Tablespoons butter

3. Using your hands, evenly divide streusel over muffin batter, piling the streusel over the batter and gently pressing the topping into the batter.

4. Bake on 375F for 22-25 minutes or until a toothpick inserted in the center comes out clean or with a few moist crumbs.

5. Allow to cool before serving.

Nutrition

Serving: 1muffin | Calories: 377kcal | Carbohydrates: 57g | Protein: 4g | Fat: 15g | Saturated Fat: 7g | Trans Fat: 1g | Cholesterol: 42mg | Sodium: 202mg | Potassium: 143mg | Fiber: 1g | Sugar: 32g | Vitamin A: 333IU | Vitamin C: 1mg | Calcium: 64mg | Iron: 2mg

Coffee Cake Muffins <https://sugarspunrun.com/coffee-cake-muffins/> Find more great recipes at SugarSpunRun.com!