



PEACH STREUSEL MUFFINS

(FROM TERRI PEARSON)

CRUMB TOPPING

- 1/3 cup packed light or dark brown sugar
- 1 Tablespoon granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 cup unsalted butter, melted
- 2/3 cup all-purpose flour

MUFFINS

- 1/2 cup unsalted butter, softened to room temperature
- 1/2 cup packed light or dark brown sugar
- 1/4 cup granulated sugar
- 2 large eggs, room temperature preferred
- 1/2 cup yogurt or sour cream
- 2 teaspoons vanilla extract

- 1-3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon allspice
- 1/2 teaspoon salt
- 3 Tablespoons milk (any kind)
- 1-1/2 cups peeled, chopped peaches
(3 peaches)

GLAZE

- 1 cup confectioners' sugar
- 3 Tablespoons heavy cream (or milk for a less creamy texture)
- 1/2 teaspoon vanilla extract



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1. First, **make the crumb topping**: In a medium bowl, combine both sugars, the cinnamon, and melted butter. Using a rubber spatula, stir in the flour. The crumb topping will be thick and crumbly. Set aside.
2. Preheat oven to 425F degrees. Spray a 12-count muffin pan with nonstick spray. Set aside.
3. **Make the muffins**: In a medium bowl using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and creamy, about 1 minute. Add the brown sugar and granulated sugar and beat on high until creamed, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed.
4. Add the eggs, yogurt, and vanilla extract. Beat on medium speed for 1 minute, then turn up to high speed until the mixture is combined and uniform in texture. Scrape down the sides and bottom of the bowl as needed.
5. In a large bowl, toss together the flour, baking soda, baking powder, cinnamon, all-spice, and salt. Pour the wet ingredients into the dry ingredients and slowly mix with a whisk. Add the milk, gently whisking until combined and little

lumps remain. Fold in the peaches with a wooden spoon or rubber spatula.

6. Spoon the muffin batter evenly between all 12 muffin tins. There may be enough to make a 13th muffin in a 2nd batch, depending if there were a few extra peach chunks thrown in.
7. Fill the muffin tins until they are full all the way up to the top. Press a handful of the crumb topping into the top of each; crumble it with your hands to make some big chunks.
8. Bake for 5 minutes at 425F degrees, then keeping the muffins in the oven, lower the oven temperature to 350F degrees and bake for 15-19 more minutes or until a toothpick inserted in the center comes out clean.

Make the glaze: whisk all of the ingredients together and drizzle over warm muffins.

I used peach schnapps instead of milk & vanilla!

Make ahead tip: Muffins stay soft, fresh, and moist at room temperature for up to 5 days. Muffins freeze well for up to 2 months. Thaw overnight in the refrigerator and heat up (if desired) before enjoying.