

APPLE BERRY STREUSEL MUFFIN

Oven Temp: 375 F

Bake: 25-30 mins

Yield: 11 muffins

INGREDIENTS

300 ml	flour (250+25+25)
185 ml	sugar (125+60)
2 ml	baking soda
2 ml	baking powder
1 ml	salt
2 ml	cinnamon
1	large egg
100 ml	oil
80 ml	milk
5 mL	vinegar
2 ml	vanilla extract and/or any other (only 1mL if using oil extracts)
125 ml	finely diced apple
30 ml	lemon juice
125 ml	chopped, frozen raspberries

TOPPING

30 ml	quick oats
30 ml	brown sugar
25 ml	finely chopped almonds/pecans
2 ml	cinnamon
15 ml	MELTED margarine

METHOD

2. **To make the topping:** In a small glass liquid measure stir together the oat, brown sugar and cinnamon. Then stir in the nuts. Drizzle on the melted margarine and stir with a fork till well blended. Preheat the oven to 375 F and prepare 11 muffin tins with large paper liners.
3. Peel the apple, cut it in half, remove the core with the melon baller and finely dice it and then mince it. Place in a small bowl and sprinkle it with the lemon juice to keep it from turning brown. Mix together the milk and vinegar. Add to the small bowl along with the oil, egg and vanilla and stir with a fork until combined.
4. In a medium bowl combine the flour, sugar, baking soda, baking powder, salt and cinnamon and stir to combine. Chop up the frozen raspberries and toss them with the dry ingredients till coated with flour.
5. Make a well in the dry ingredients and add the wet ingredients all at once. Use a rubber spatula and gently fold the wet into the dry just until the dry ingredients are absorbed. **TC**
6. Spoon the batter into the prepared muffin liners about 2/3 full. Sprinkle a spoonful of the streusel topping mixture evenly on the top of each muffin and press it down lightly so it bakes into the muffin.
7. Bake it in the oven for 30 mins or until the tops of the muffins spring back when touched. Let them cool in the pan for 2 mins, then remove and set on the cooling rack for 10 mins till cool. Bring them up for marking and return the clean muffin tray.