

# 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
100 ml	milk + 5 ml vinegar (or use 100 ml buttermilk, yogurt or sour cream)
5 ml	vanilla extract and 2 mL one other one (coconut, almond, maple, lemon, orange, key lime, pina colada, strawberry, blackberry)
185 ml	finely diced tart apple
15 ml	lemon juice
185 ml	chopped, frozen raspberries

## TOPPING

30 ml	quick oats
30 ml	brown sugar or white sugar
2 ml	cinnamon
15 ml	MELTED margarine
25 mL	finely chopped nuts(optional)

## METHOD

- To make the topping:** In a small glass liquid measure stir together the oats, brown sugar and cinnamon. Then stir in the nuts if desired. Drizzle on the melted margarine and stir with a fork till well blended. Preheat the oven to 375 F and prepare 12 muffin tins with large paper liners or else grease the muffin tins with vegetable oil spray.
- 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 flavor extracts and stir with a fork until combined.
- 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 15 mL of the flour mixture and set aside.
- 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 before they are fully combined add the small amount of flour coated frozen raspberries.
- 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.
- Bake it in the oven for 25-30 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.