



Peach Crumb Muffins with Vanilla – Almond Drizzle

makes 6-7 jumbo size muffins or 12-13 standard size muffins

CRUMB TOPPING

1/3 cup packed light brown sugar

1 Tablespoon granulated sugar

1 teaspoon cinnamon

1/2 stick unsalted butter, melted

2/3 cup flour

MUFFIN BATTER

1 stick unsalted butter (softened/room temperature)

1/2 cup packed light brown sugar

1/4 cup granulated sugar

2 large eggs

1/2 cup buttermilk

2 teaspoons vanilla extract

1 3/4 cup flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon cinnamon

1/2 teaspoon salt

1 1/2 cups peeled & chopped peaches (3 peaches)

DRIZZLE

1 cup confectioner's sugar

2- 3 Tablespoons milk or heavy cream

1/2 teaspoon vanilla extract

1/2 teaspoon almond extract

Directions

For the crumb topping:

Mix all ingredients together – set aside.

In medium bowl:

Beat butter – 1 minute.

Add brown sugar and granulated sugar – cream for about 2 minutes.

Add eggs and vanilla.

Mix in buttermilk.

In another medium bowl:

Combine the dry ingredients: flour, baking soda, baking powder, cinnamon & salt.

Once dry ingredients are combined, add the wet ingredients to the dry ingredients. Stir until just combined (don't overmix). Fold in the peaches.

Line muffin/cupcake tins or spray with non-stick spray.

Scoop batter & fill to the top.

Sprinkle the crumb mixture on top of the batter.

Bake at 350 degrees:

For jumbo: Bake 25-30 minutes (or until golden brown and cake tester comes out clean)

For standard size: Bake 18-20 minutes (or until golden brown and cake tester comes out clean)

For the drizzle:

Mix all ingredients together. Spoon/drizzle over warm muffins.

*Muffins will stay fresh up to 5 days in the refrigerator.

*You can also freeze the muffins up to 2 months.

