

## CINNAMON STREUSEL MUFFIN RECIPE

### Ingredients

- 1 box yellow cake mix with pudding (We used [Betty Crocker Super Moist Yellow Cake Mix](#))-
- 2/3 cup [Cherchies® Apple Butter Spread](#)
- 1 cup buttermilk (\*Substitute 1 cup milk plus 1 Tablespoon white vinegar, stir and let sit for a minute)
- 4 eggs, room temperature

### Streusel Ingredients

- 1-2 Tablespoons (Tbsp)
- 2/3 cup brown sugar

### Icing Ingredients

- 2 Tablespoons lemon juice
- 3/4 cup powdered sugar

1. Preheat the oven to 350 degrees.
2. Spray the muffin tins with cooking spray. (We used [jumbo muffin tins](#) from [Wilton](#) to make them extra special. See \*Note).
3. In a small bowl, mix the streusel ingredients with a fork. (You will be using half of the streusel mix for the layering effect mentioned shortly, and the other half on top before baking).
4. Mix the muffin ingredients together in a medium bowl with a hand mixer and beat for two minutes.
5. So here is the fun part. The goal is to layer the batter, followed by a little streusel mix, then add more batter on top, not exceeding filling the muffin tin to 2/3 full.
6. After you have carefully layered the batter, take a butter knife and gently run a knife through the batter to make swirls. You will only need a couple of swirls. Finish by sprinkling the remaining streusel mix



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Author: Cherchies® Specialty Foods

over the muffins. Place the muffin tins in the oven and bake for 30-40 minutes or until toothpick comes out clean. Depending on your oven and the size of the muffin pan (see \*Note above), begin checking for doneness at 30 minutes.