

CINNAMON CHIP COFFEE CAKE MUFFINS WITH PECAN STREUSEL

INGREDIENTS

for the topping

1/3 cup brown sugar, packed
1/4 cup diced pecans
1/4 cup rolled oats
1/2 cup King Arthur Unbleached All-Purpose Flour
3 tablespoons butter, softened to room temperature

for the filling

3 tablespoons butter, softened to room temperature
1/2 cup brown sugar
1 1/2 tablespoons ground cinnamon

for the muffins

1/2 cup (1 stick) butter, melted
3/4 cup milk, room temperature
2 large eggs
1 3/4 cups King Arthur Unbleached All-Purpose Flour
1/2 cup rolled oats
2 tablespoons cornstarch
3/4 cup granulated sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/4 teaspoon cinnamon
3/4 cup cinnamon chips

for the cinnamon drizzle

1 cup confectioners sugar
1 teaspoon cinnamon
4 tablespoons milk

DIRECTIONS

Preheat your oven to 400F. Line a 12-cup muffin pan with cupcake papers, or grease it lightly.

Prepare the topping by mixing the brown sugar, pecans, oats and flour together. Using a fork, mix in the softened sugar until crumbly. Set aside.

Prepare the filling by mixing together the softened butter, brown sugar and cinnamon. Set it aside.

To make the batter: In a large bowl, whisk together the melted butter, milk, and eggs. In a separate bowl, whisk together the dry ingredients, including the chips. Add the dry mixture to the liquid, stirring just until combined.

Divide half the batter evenly among the muffin cups. Dollop 2 teaspoons cinnamon filling onto each muffin, then top with the remaining batter. Sprinkle with topping, pressing it in lightly.

Bake the muffins for 20 to 25 minutes, or until they're golden brown. Remove them from the oven, and wait 5 minutes before transferring them from the pan to a rack to cool.

To make the cinnamon drizzle, mix together the confectioners sugar and cinnamon. Whisk in the milk. Using a spoon or a piping bag fitted with a very small tip, drizzle oven cooled muffins.