

Gluten Free Apple Streusel Muffins



Dry Ingredients:

- 2 ¼ Cups New Hat Baking Pancake & Waffle Mix
- ½ Teaspoon Baking Soda
- 1 Scant Teaspoon Ground Cinnamon
- ½ Teaspoon Apple Pie Spice (You can also use Pumpkin Pie Spice)
- ¼ Teaspoon Allspice
- ¼ Teaspoon Nutmeg

Wet Ingredients (At Room Temperature):

- ½ Cup (1-Stick) Melted Butter (or butter substitute)
- 1 Cup Brown Sugar
- 2 Eggs
- 1 Cup Milk or Cream (New Hat Baking uses So Delicious Original Coconut Creamer)
- 2 Teaspoons Apple Cider Vinegar
- 1 Teaspoon Vanilla Extract
- 2 Cups Finely Chopped Tart Apples (2-3 Medium Size)

Streusel Topping:

- ¼ Cup of New Hat Baking Pancake & Waffle Mix
- 3 Tablespoons melted Butter (or butter substitute)
- ½ Cup Brown Sugar
- [Mix everything together until mixture gets crumbly]
- 4 Tablespoons melted Butter (or butter substitute) for drizzling. *This step is optional.

Directions:

- 👉 Line muffin tins and preheat oven to 375°F.
- 👉 Make streusel topping and set aside.
- 👉 Finely chop apples and set aside.
- 👉 In a medium sized bowl, whisk all dry ingredients together until thoroughly incorporated. Set aside.
- 👉 In separate large bowl, whisk the eggs. Slowly mix in the milk, melted butter, apple cider vinegar, vanilla extract until thoroughly incorporated. Slowly mix in brown sugar and mix until completely blended together.
- 👉 Slowly stir dry mix into wet mix until just combined. Do not overmix.
- 👉 Fold in diced apples until evenly distributed in batter. Do not overmix.
- 👉 Fill lined muffins tins half full. *Filling halfway is not a misprint.
- 👉 Bake for 10-20 minutes (depending on whether you used mini or regular-sized tins) ...or until a toothpick inserted into the center comes out clean.
- 👉 Transfer muffins from tins to a wire rack to cool.
- 👉 While still warm, sprinkle the streusel topping over the muffin tops. Encourage the struesel to stick by patting the struesel lightly onto the muffin tops.
- 👉 Drizzle extra melted butter over struesel topping (Optional step).
- 👉 Allow muffins to cool completely before storing. Refrigerates well for up to 2 days. Freezes well for up to 2 weeks.