

Gluten Free Apple Streusel Muffins

Makes About 12-15 Muffins



Dry Ingredients:

1 ½ Cups New Hat Baking's All Purpose Baking Blend
1 tsp Baking Powder
½ tsp Baking Soda
¼ tsp Salt
1 ½ tsp Cinnamon
1 tsp Xanthan Gum
Optional: ½ Cup chopped Walnuts or Pecans

Note: This recipe was developed for an altitude of 6500 ft. When baking at lower altitudes, double the amount of baking powder and baking soda in this recipe.

Wet Ingredients (All At Room Temperature):

2 Large Eggs
¾ Cup Sugar
½ Cup Oil (We use sunflower or safflower)
½ tsp Vanilla Extract
¼ Cup Buttermilk (Make homemade buttermilk by adding 1 TBSP apple cider vinegar per 1 cup of milk)
1 ½ Cups packed coarsely grated or finely chopped, peeled apples, with their juice. (About 2 medium sized apples)

Streusel Topping:

½ Cup All Purpose Baking Blend
¼ Cup Brown Sugar
1-2 TBSP Melted Butter

Mix everything together until crumbly.

Note: You can freeze the leftover streusel to use later

Directions:

- 👉 Cut or grate apples and set aside.
- 👉 In a large bowl, gently whisk the eggs and sugar together. Add in the apples and stir well. Let sit for 10 minutes, stirring occasionally. This step begins to pull juice out of the apples for a more moist muffin.
- 👉 Line your muffin pan with baking cups and preheat oven to 400°F.
- 👉 In another medium sized bowl, whisk together the All Purpose Baking Blend, Baking Powder, Baking Soda, Salt, Cinnamon, and Xanthan Gum.
- 👉 Add Vanilla, Oil, and Buttermilk to the apple mixture and gently blend together.
- 👉 Add dry ingredients to the wet and mix until incorporated, but don't over mix.
- 👉 Using a Yellow #20 scooper, fill your muffin liners about 2/3 full and cover evenly with 1 tsp of the Streusel Topping.
- 👉 Bake for 14-16 minutes or until an inserted toothpick comes out clean.
- 👉 Cool in the pan for 1-2 minutes and move to a wire rack to cool completely.

Note: These muffins freeze well for up to a month.