

# Maple Ginger Muffins

## INGREDIENTS:

### MUFFINS:

- 2 cups unbleached all-purpose flour
- 1/2 cup light brown sugar packed
- 2 tsp. baking powder
- 1/2 tsp. sea salt
- 3/4 cup half-and-half
- 1/2 cup salted butter melted (1 stick)
- 1/2 cup Maple Syrup
- 1/4 cup sour cream or substitute plain Greek yogurt or plain Icelandic yogurt
- 1 large egg
- 1/2 tsp. pure vanilla extract
- 1 tsp. maple extract
- 8 oz. container crystalized ginger (two four-ounce containers)

### STREUSEL TOPPING:

- 1/2 cup unbleached all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup chopped walnuts (measure after chopping)
- 1 tsp. ground cinnamon
- 6 tbsp. salted butter cold

## DIRECTIONS:

### MUFFINS:

Line two 12-tin regular muffin pans with paper liners. Spray the liners with cooking spray; set aside. In a large mixing bowl combine flour, brown sugar, baking powder and salt. Add crystalized ginger and stir again; set aside.

In a medium mixing bowl combine half-and-half, melted butter, maple syrup, sour cream or yogurt, egg and both extracts. Whisk until well combined. Add liquid measure to dry mixture along. Stir only until moistened. Do not overmix.

Fill 17 muffin liners almost full with muffin mixture. Top with Streusel Topping. Press the topping ingredients into the tops of the batter slightly so crumbs adhere. Bake at 425° for 5 minutes.

Reduce heat to 350° and continue baking about 15-19 minutes longer, or until a toothpick inserted in center comes out clean.

### STREUSEL TOPPING:

Combine flour, granulated sugar, walnuts, and cinnamon in a medium mixing bowl until well mixed. Cut in butter with a pastry blender until coarse crumbs form. Sprinkle evenly over top of muffins.

NOTE: You will not need to use all the streusel topping.

A recipe from Teresa Ambra of <https://cantstayoutofthekitchen.com/>

