



Coffee Cake Muffins

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



318 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 1 tablespoon double-acting baking powder
- 0.5 cup firmly brown sugar light packed
- 2 large eggs at room temperature
- 2.5 cups flour all-purpose divided
- 0.8 cup granulated sugar
- 1.5 teaspoons ground cinnamon divided
- 0.5 teaspoon kosher salt
- 0.8 cup milk

- 14 tablespoons butter unsalted divided softened cut into pieces, and
- 0.5 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- oven
- wire rack
- blender
- hand mixer
- muffin tray

Directions

- Preheat oven to 35
- Line a muffin pan with paper baking cups.
- Combine 1/2 cup flour, light brown sugar, and 1/2 teaspoon cinnamon in a small bowl.
- Cut in 4 tablespoons butter with a pastry blender until streusel is crumbly; set aside.
- Sift together remaining 2 cups flour, remaining 1 teaspoon cinnamon, baking powder, and kosher salt in a medium bowl.
- Mix sugar and remaining 10 tablespoons butter in a separate bowl at medium speed with an electric mixer until well combined. Beat eggs, 1 at a time, into butter mixture until blended.
- Add flour mixture alternately with milk, mixing until smooth.
- Add vanilla, and mix well.
- Divide batter evenly among baking cups, filling each about three-quarters full.
- Sprinkle evenly with reserved streusel topping.
- Bake at 350 for 20 to 25 minutes or until springy and a wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack. Dust with powdered sugar before serving, if desired.
- Remove eggs from refrigerator, and place in a bowl for 30 minutes.

Nutrition Facts

PROTEIN 5.48% FAT 41.52% CARBS 53%

Properties

Glycemic Index:23.34, Glycemic Load:23.63, Inflammation Score:-4, Nutrition Score:6.2082608579456%

Nutrients (% of daily need)

Calories: 317.55kcal (15.88%), Fat: 14.83g (22.81%), Saturated Fat: 8.98g (56.1%), Carbohydrates: 42.6g (14.2%), Net Carbohydrates: 41.76g (15.18%), Sugar: 22.24g (24.71%), Cholesterol: 67.95mg (22.65%), Sodium: 225.57mg (9.81%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Protein: 4.4g (8.8%), Selenium: 12.03µg (17.19%), Vitamin B1: 0.22mg (14.48%), Folate: 52.17µg (13.04%), Manganese: 0.23mg (11.6%), Vitamin B2: 0.2mg (11.53%), Calcium: 100.33mg (10.03%), Vitamin A: 478.61IU (9.57%), Iron: 1.56mg (8.67%), Phosphorus: 86.39mg (8.64%), Vitamin B3: 1.58mg (7.9%), Vitamin D: 0.58µg (3.86%), Fiber: 0.84g (3.35%), Vitamin E: 0.5mg (3.3%), Vitamin B5: 0.33mg (3.3%), Vitamin B12: 0.18µg (3.07%), Copper: 0.05mg (2.63%), Magnesium: 10.15mg (2.54%), Zinc: 0.38mg (2.51%), Potassium: 80.15mg (2.29%), Vitamin B6: 0.04mg (1.98%), Vitamin K: 1.37µg (1.3%)