

Sweet Streusel Muffins

Ingredients

muffins

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 egg
- 1/2 cup sugar
- 1/3 cup oil
- 1 cup milk

topping

- 4 tablespoons all-purpose flour
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 4 tablespoons butter

Preparation

Preheat the oven to 375 degrees. Grease a 24-cup mini muffin pan. Sift together and set aside the flour, salt and baking powder. In a mixing bowl, beat the egg and stir into the egg the sugar, oil, milk, and sifted dry ingredients in that order.

Make the streusel topping by combining the flour, sugar, cinnamon and butter in a bowl. Rub the butter into the flour mixture with your fingers or cut with a pastry blender.

Spoon a teaspoon of batter into each muffin cup. Sprinkle a teaspoon of topping in each cup. Divide the remaining batter evenly and spoon over the streusel in muffin cups. Divide the remaining streusel evenly and sprinkle over the top of the batter. Bake for 15-20 minutes, or until lightly browned. Serve warm.

Makes 24 muffins.