

PEACH CURRANT CRUMBLE TOP MUFFINS

INGREDIENTS

1 1/2 cups all-purpose flour
3/4 cup sugar
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup butter, melted and cooled slightly
1 egg, lightly beaten
2/3 cup milk
1 teaspoon vanilla extract
1 peach, peeled, cored and cut to 1/4 inch pieces
3/4 cup red currant, fresh or frozen

For the crumble

1/2 cup sugar
1/4 cup all-purpose flour
1 teaspoon ground cinnamon
pinch of salt
1/4 cup unsalted butter, melted
1 teaspoon maple syrup

DIRECTIONS

Preheat oven to 400F. Grease muffin cups or line with muffin liners.

Make your crumble topping first: Mix together sugar, flour, cinnamon and salt. Melt the butter and add. Mix with fork until it looks like coarse sand. Refrigerate until you are ready to sprinkle on the muffins.

Combine flour, sugar, salt and baking powder in one bowl. In another small bowl, combine melted butter, milk, vanilla extract and egg. Mix this with flour mixture. Fold in peach pieces and most of the currant, saving a few to sprinkle on top. Fill muffin cups nearly to the top, and sprinkle with crumb topping mixture and remaining currants.

Bake for 20 to 25 minutes in the preheated oven, or until a toothpick come out clean and they are a golden brown.