

Apple Blueberry Sunrise Coffee Cake Muffins with a Buttery Streusel Topping

Marlene Merrell

Bread

Ingredients for the Muffins

12 tablespoons (one and one-half sticks) unsalted butter, at room temperature.
1 cup granulated sugar, mixed with zest of a medium lemon
one-half cup light brown sugar
3 extra-large eggs, at room temperature
2 teaspoons pure vanilla extract
1 cup sour cream, at room temperature
one-fourth cup milk, at room temperature
2 and one-half cups all-purpose flour
2 teaspoons baking powder
one-half teaspoon baking soda
one-half teaspoon kosher salt
three-fourths cup fresh or frozen blueberries. (If using frozen, do not thaw).
2 cups cored, peeled and chopped Granny Smith apples

Ingredients for the Streusel Topping

three-fourths cup all-purpose flour
one-half cup light brown sugar
one-half teaspoon apple pie spice
one-fourth teaspoon kosher salt
5 tablespoons cold, unsalted butter, cut into small piece

Instructions for the Streusel Topping.

In a medium bowl, combine the flour, sugar, spice, and salt. Add butter, crumbling all ingredients together with your fingers, or use a pastry blender. Form mixture into small clumps.

Instructions for the Muffins

Preheat oven to 425 degrees F. Prepare jumbo muffin tins with jumbo liners. (Will make about 16 standard sized muffins.)

In a large bowl, using an electric mixer, cream the butter and sugar with lemon zest until light and fluffy, about 5 minutes. With the mixer on low speed, add the eggs, one at a time, then add the vanilla, sour cream, and milk. In a separate bowl, sift together the flour, baking powder, baking soda, and salt. With the mixer on low speed, add the flour mixture to the batter and beat until just mixed. Do not over mix. In a large bowl, dust the blueberries and apples with flour to prevent them from sinking to the bottom. Fold in the blueberries and apples with a spatula and mix completely.

Rest the muffin batter for 15 minutes or longer before baking to improve texture.

Scoop the batter into the prepared muffin pan, filling each cup almost to the top. Sprinkle with streusel topping.

Bake at 425 degrees for seven minutes, then reduce to 350 degrees for twenty-five minutes. Bake until a skewer returns clean. Allow muffins to cool in the muffin tin for 5 minutes, then transfer to a wire rack to cool completely.

Muffins may be stored in an airtight container, at room temperature overnight or refrigerated for up to five days. Yields 6 to 7 jumbo muffins.