



Glazed Cinnamon Muffins

Streusel Topping:

- 1/3 cup brown sugar, packed
- 1/4 cup diced walnuts
- 1/4 cup oats
- 1/2 cup flour
- 3 T. butter

Filing:

- 1/2 cup brown sugar
- 1 T. cinnamon
- 3 T. butter, melted

Muffin Batter:

- 1-3/4 cups flour
- 1/2 cup oats
- 3/4 cup sugar
- 1 T. baking powder
- 1/4 t. salt
- 1/2 cup butter, melted
- 3/4 cup milk
- 2 eggs

Glaze:

- 2 T. cream cheese
- 2 T. buttermilk
- 1 cup powdered sugar
- 1 t. vanilla

Preheat oven to 400°F. Line a 12-cup muffin pan with cupcake papers or make them with 6" square pieces of parchment.

1. Prepare the topping by mixing the brown sugar, walnuts, oats and flour in a bowl. Use a pastry blender to cut in the butter. Once the butter is in small pieces, use your hands to squeeze the ingredients together, making large crumbs, Set aside.

2. Prepare the filling by mixing the brown sugar, cinnamon and butter in a small bowl. Set aside.

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3. Prepare the batter by whisking together the flour, oats, sugar, baking powder and salt in a large bowl. Add the melted butter, milk and eggs, mixing just until the ingredients are combined.
4. Divide half of the batter evenly among the muffin cups. Crumble the filling evenly on the tops, then top with the remaining batter. Sprinkle on the streusel topping, pressing it in lightly.
5. Bake the muffins for 20 minutes. Test with a toothpick for doneness. Let the pan cool on a rack for 5 minutes, then wait 5 minutes before transferring them from the pan to a rack. Drizzle the glaze onto the muffins.