

# coffee cake muffins

recipe: adapted slightly from a recipe handed down to me by  
Rosie Beaucoup, original source unknown

Make 12 muffins.

For the filling/topping:

- 1/4 cup brown sugar
- 1/4 cup finely chopped walnuts or pecans
- 1/2 teaspoon cinnamon

For the muffins:

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter (1 stick), room temperature
- 1/2 cup sugar
- 2 eggs
- 1 cup plain, fat-free Greek yogurt
- 1 teaspoon vanilla

*Mise en place - begin by getting organized. Measure out all of your ingredients, make sure your butter is at room temperature. The batter for these muffins is thick and sticky - it's a get-your-hands-dirty recipe.*

Preheat oven to 375°F. Grease or line a standard muffin tin (12 wells). If your muffin wells are very shallow, you may need to adjust the portioning of the batter and filling/topping, so the muffins don't overflow.

In a small bowl, make the filling/topping by rubbing together the brown sugar, walnuts or pecans, and cinnamon. Set aside.

In another bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.

In the bowl of your stand mixer (or with a hand-held mixer), cream together the butter, sugar and eggs on medium speed (3-5 minutes). Add the Greek yogurt and vanilla and mix well to combine. Add the flour mixture, and mix to combine.

Spoon about 1 tablespoon of the batter into the bottom of each muffin well. The batter is thick - just press it down/spread it with your fingers a little if necessary. Sprinkle 1 teaspoon of the filling over top of the batter. Top with about 1.5 tablespoons of the remaining batter - spreading a little with fingers if necessary. Sprinkle the remaining filling/topping over top of the muffins.

Bake for 25 minutes or until golden and a cake tester inserted into the centre of the muffin comes out clean.

Allow to cool slightly, and then remove from pan and allow to cool on wire racks.