

Marie Saba

from my kitchen to yours

Strawberry Muffins

Makes 15 muffins

Ingredients:

For Muffins:

- 2 cups (280 g) all-purpose flour, plus 2 Tablespoons (15 g) more for tossing with berries
- 2 teaspoons (6 g) baking powder
- 3/4 teaspoon (3 g) salt
- 1 1/2 cup (210 g) fresh diced strawberries (about 12-15 strawberries)
- 1/2 cup (118 ml) milk
- 1 teaspoon (4 g) vanilla
- 1 teaspoon (4 g) lemon juice
- 1/2 cup (113 g) unsalted butter
- 3/4 cup (160 g) sugar
- 2 large eggs, whisked

For Streusel Topping:

- 1/2 cup (44 g) oats
- 1/2 cup (110 g) light brown sugar
- 1/4 cup (31 g) flour
- Pinch of salt
- 3 Tablespoons (42 g) unsalted butter, melted

For Glaze:

- 1 cup (120 g) confectioners' sugar
- 2 Tablespoons (30 ml) buttermilk

Instructions:

1. Preheat oven to 375 F (190 C). Line a baking sheet with parchment paper. In a medium bowl, whisk together 2 cups flour with baking powder and salt; set aside. In a small cup, mix milk with lemon juice and vanilla; set aside. In a small bowl, toss strawberries with 2 Tablespoons flour; set aside.



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2. In the bowl of a stand mixer, cream butter and sugar until well-combined, about 1 minute. Scrape down the sides with a spatula. Add eggs and beat again until well-combined.
3. Add dry ingredients and milk to butter mixture and mix again, just to combine. (Do not overmix.) Fold in strawberries with a rubber spatula.
4. Using the same bowl you used for the dry ingredients, mix together oats, brown sugar, flour, and salt. Add melted butter and stir with a fork or your hands until you have a crumbly topping.
5. Scoop batter into 12 muffin cups, filling each about 3/4 full. Add streusel to the top of each muffin, pressing gently into the muffin batter to help the streusel stay in place. Bake until toothpick inserted into the center comes out clean, about 25-30 minutes. Cool in the pan for 5 minutes, then transfer to a wire rack to cool completely. Repeat with remaining batter to make 3 more muffins.
6. While muffins are cooling, make glaze. In a small bowl, mix together confectioners' sugar and buttermilk until the glaze has a smooth consistency. Adjust with more sugar if too thin or more buttermilk if too thick. Drizzle glaze over each muffin with a spoon or fork.

Notes: