STRAWBERRY MUFFINS WITH COCONUT STREUSEL

A Writer in the Kitchen with MK McClintock

This is a modified version of a Strawberry Muffin recipe from Granny's Muffins House, a muffin cookbook that is, unfortunately, only available used now. The recipes are simple, delicious, and are easy to modify and experiment with if you're feeling adventurous.

Prep time: 10-15   Cook time: 20 M   Yield: 12 Muffins

MUFFIN INGREDIENTS:

- 1 ½ cups chopped strawberries, fresh
- 3 Tablespoons coconut sugar
- ¾ teaspoon cinnamon
- 2 cups all-purpose flour
- 1 Tablespoon baking powder
- ½ teaspoon sea salt
- 1 egg, lightly beaten
- ½ milk (I use non-fat)
- ½ cup low-fat sour cream
- 1/3 cup unsalted butter, melted
- ½ cup brown sugar, packed

COCONUT STREUSEL:

- ½ cup sweetened coconut, chopped
- 1/3 cup coconut sugar
- ¼ cup all-purpose flour
- 2 Tablespoons melted butter
- 1 teaspoon ground cinnamon

1. Sift all dry ingredients together, then mix in melted butter.
2. Save for final muffin step before baking.

INSTRUCTIONS:

1. Preheat oven to 400 degrees F.
2. Toss the strawberries with the sugar and cinnamon.
3. Add the remaining ingredients and mix until moistened (don't overmix).
4. Fold in the strawberries.
5. Evenly distribute streusel topping over the muffins.
6. Line muffin pans with liners or spray with baking spray.
7. Fill tins evenly, and bake approximately 18-20 minutes.

Nutritional info may vary based on the type of ingredients used. If you have specific dietary needs or restrictions, you may need to calculate the nutritional info based on the exact ingredients you use.