

The DISH



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Who doesn't love muffins, especially when there are so many different options on how and when to eat them? From breakfast and brunch, to a side dish, to your main meal or just an afternoon snack, muffins can be sweet or savory and even healthy. And, if you're in a hurry, they can even be eaten on the go. I consider muffins a close cousin to the cupcake family. Plus, who doesn't love a great excuse to eat chocolate for breakfast? So, if you haven't made these muffins yet — now is the time!

Chocolate Coffee Toffee Crunch Muffins

Yield: 12 to 15 muffins

MUFFINS:

2 cups all-purpose flour
2/3 cup packed brown sugar
1/2 cup unsweetened cocoa powder, sifted
1 Tbsp. instant espresso powder (see note)
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. fine sea salt
6 Tbsp. unsalted butter, melted
1 1/2 cups buttermilk
2 large eggs
1 tsp. vanilla extract
1 cup semisweet chocolate chips

TOFFEE CRUNCH TOPPING:

1/4 cup all-purpose flour
2 Tbsp. brown sugar
1/2 cup toffee bits (such as Heath)
1 Tbsp. butter, at room temperature

Preheat the oven to 375 degrees. Line a muffin tin with paper muffin cups.

MUFFINS: In a large bowl combine the flour, brown sugar, sifted cocoa powder, espresso powder, baking powder, baking soda and salt.

In a small bowl combine the melted butter, buttermilk, eggs and vanilla. Pour the butter mixture into the flour mixture and stir until combined. Stir in the chocolate chips. Do not overmix. Divide the batter evenly among the muffin cups.

TOFFEE CRUNCH TOPPING: In a small bowl combine the flour, sugar and toffee bits. Cut the butter into the mixture using the back of a fork until it is coarse and crumbly. Sprinkle about a tablespoon of the mixture over each unbaked muffin.

Bake for 20 minutes or until a cake tester inserted into the center comes out clean. Transfer the pan to a wire rack to cool for 5 minutes before removing the muffins to the rack to cool completely.

NOTE: If you can't find espresso powder you can also use dark roast instant coffee.

Cheesecake Chocolate Chip Muffins

CHOCOLATE CHIP
CHEESECAKE FILLING:

8 oz. cream cheese, softened
1/2 cup granulated sugar
1 egg, room temperature
1/2 tsp. vanilla extract
1/4 cup mini chocolate chips

CHOCOLATE CHIP MUFFINS:

2 cups all-purpose flour, spooned and leveled
1/2 cup unsweetened cocoa powder
1 tsp. baking soda
1 tsp. salt
1/2 cup coconut oil (warm to a liquid state)
1 cup granulated sugar
1 egg, room temperature
1 cup plain Greek yogurt
1/4 cup milk
1/4 cup strong coffee, cold
1 tsp. vanilla extract
3/4 cup mini chocolate chips, divided

CHOCOLATE CHIP CHEESECAKE FILLING: Line a muffin pan with liners and set aside. Preheat oven to 400 degrees.

In a medium size bowl, beat cream cheese and sugar together until light and fluffy, about 2 to 3 minutes. Add egg and vanilla extract and continue beating until well combined. Stir in chocolate chips. Transfer to a Ziploc bag and chill until needed.

CHOCOLATE CHIP MUFFINS: In a large bowl, whisk together flour, cocoa powder, baking soda and salt. Set aside.

In a medium bowl, whisk together coconut oil and sugar. Add the egg, Greek yogurt, milk, coffee and vanilla extract and continue whisking until combined. Stir wet ingredients into dry ingredients just until combined. Stir in 1/2 a cup of

mini chocolate chips.

Transfer muffin batter to a Ziploc bag and cut off one corner. Pipe batter into each liner until about halfway full leaving the center empty if possible. The batter is very thick.

Remove the cheesecake filling from the refrigerator and snip one corner of the Ziploc bag. Press the tip of the bag into the center of each muffin and squeeze about 2 Tbsp. of filling into the center of each muffin. Top with another tablespoon of muffin batter and sprinkle with mini chocolate chips.

Bake at 400 degrees for 5 minutes. Turn temperature down to 350 degrees and continue baking for an additional 12 to 15 minutes or until the top of the muffins spring back when pressed.

Let cool slightly before serving.

Crumb Cake Muffins

CINNAMON CRUMB
TOPPING:

1/2 cup unsalted butter, melted
1 1/2 cups all-purpose flour
1/2 cup packed light brown sugar

2 tsp. ground cinnamon
1/4 tsp. kosher salt

SOUR CREAM COFFEECAKE MUFFINS:

3 cups all-purpose flour
1 cup granulated sugar
1 Tbsp. baking powder
1/4 tsp. kosher salt
1/2 cup unsalted butter, melted
1 cup sour cream
3 Tbsp. milk
2 large eggs
1 1/2 tsp. vanilla extract

CINNAMON CRUMB TOPPING: Toss the melted butter, flour, brown sugar, cinnamon and salt together with a fork until crumbly.

SOUR CREAM COFFEECAKE MUFFINS: Preheat the oven to 425 degrees and line a muffin pan with papers.

Place the flour, sugar, baking powder and salt in a large bowl and whisk to combine.

In a smaller bowl, whisk the melted butter, sour cream, milk, eggs and vanilla together until smooth. Add the sour cream mixture to the dry ingredients and fold together until just barely combined.

Fill the wells of the muffin pan halfway with the sour cream coffeeecake batter, then top with a few teaspoons of the cinnamon crumb topping.

Divide the remaining batter equally among all 12 wells of the muffin pan and

top with the remaining cinnamon crumb topping.

Bake the crumb cake muffins for 5 minutes at 425 degrees, then turn the oven temperature down to 350 degrees and continue to bake for 14 to 18 minutes, or until a toothpick inserted in the thickest part of a muffin comes out clean or with a few moist crumbs.

Blueberry Muffins with Streusel Crumb Topping

BLUEBERRY MUFFINS:

2 cups all-purpose flour
3 tsp. baking powder
1/2 tsp. salt
2 large eggs (or 3 small)
1 cup granulated sugar
1 cup yogurt
1/2 cup canola oil
1 tsp. vanilla extract
2 1/3 cups blueberries — fresh or frozen (thawed), divided (1 cup goes in the batter and 1 1/3 cup for topping)

1–2 Tbsp. flour

STREUSEL TOPPING:

1 cup all-purpose flour
2/3 cup granulated sugar
1 stick salted butter, melted
1 tsp. cinnamon

Preheat oven to 400 degrees and line standard muffin pan with paper liners and set aside.

To make the crumb topping in a small bowl, whisk together flour, sugar and cinnamon; add melted butter and stir with a fork until crumbly and set aside.

BLUEBERRY MUFFINS: In a large bowl stir together flour, baking powder and salt and set aside.

In a medium bowl, whisk together eggs and granulated sugar until combined. Whisk in yogurt, oil and vanilla extract (mixture should be pale and yellow). Fold wet ingredients into dry ingredients and mix everything together by hand.

In a small bowl sprinkle 1 cup blueberries with 1-2 Tbsp. flour and toss them until all blueberries are coated with thin layer of flour and then fold them really gently in the batter.

Spoon batter into prepared muffin tins, filling about 2/3 of each cup. Cover the batter with the remaining blueberries and then cover the blueberries generously with streusel topping.

Place them in the oven and reduce the heat to 375 degrees, bake about 18-20 minutes or until the toothpick inserted in the center comes out clean. Cool for 5 minutes in the pan then remove muffins and cool on a wire rack.