

## Sourdough Muffins with Cinnamon Streusel

Makes 10 muffins, plus enough streusel for several more batches. This recipe is primarily intended as a way to quickly use up some sourdough starter without having to discard it, but the muffins are certainly good enough to make on their own merits.

### Ingredients

1-1/2 cups + 2 tbsp all-purpose flour, divided  
2/3 cup granulated sugar  
1 tbsp baking powder  
1/4 tsp salt  
1/2 tsp + 1/8 tsp ground cinnamon, divided  
1 large egg  
1/3 cup whole milk  
1 tsp vanilla extract  
1/2 cup vegetable oil (or melted butter)  
1/2 cup sourdough starter (stir out bubbles before measuring)  
1/3 cup packed brown sugar  
1 tbsp cold butter

### Steps

Make crumb topping by whisking together brown sugar, 1/8 tsp cinnamon, and 2 tbsp flour in a bowl and cutting in cold butter with a fork. This will make enough streusel for 3–4 batches of muffins. Store any excess in the refrigerator.

Preheat oven to 425° F. Line a muffin tin with 10 liners, or grease and flour 10 of the muffin cups.

In a large mixing bowl whisk together 1-1/2 cups flour, sugar, baking powder, salt, and 1/2 tsp cinnamon. In a separate bowl whisk together egg, milk, vanilla, oil, and sourdough until well combined.

Pour wet ingredients into dry and stir with a spatula until just combined (lumpy dough is fine, but there should not be any pockets of dry ingredients).

Divide batter between 10 muffin cups and top with streusel. Bake at 425° F for 10 minutes, then turn heat down to 375° F and bake for another 5–7 minutes or until a toothpick inserted into the middle comes out clean. Set muffin tin on a wire cooling rack and allow to cool completely before removing muffins.