



STRAWBERRY & NUT BUTTER CRUMBLE MUFFINS



SERVES: 10-12 | PREP TIME: 15M | COOK TIME: 20M

VEGETARIAN

INGREDIENTS:

For the Muffins:

- 1 Cup Crofter's Organic Just Fruit Strawberry Fruit Spread
- ¾ Cup Nut Butter of Choice
- 4 Tbsp Unsalted Butter (Melted)
- 1 ¾ Cups Gluten Free Flour
- 1 Tsp Baking Soda
- ½ Tsp Kosher Salt
- ½ Tsp Cinnamon
- 1 Large Egg
- ½ Cup Organic Raw Cane Sugar
- 2 Tsp Vanilla Extract
- ¾ Cup Milk

For the Crumble Topping:

- 1/3 Cup Organic Raw Cane Sugar
- 1/3 Cup Brown Sugar (Packed)
- 1 ½ Cups Gluten Free Flour
- ¼ Tsp Cinnamon
- ¼ Tsp Kosher Salt
- ½ Cup Unsalted Butter (Melted)

DIRECTIONS:

1. Preheat oven to 350°F and in a medium sized microwave safe bowl combine the nut butter and butter. Microwave for about 1 minute or until the nut butter has fully melted. Once melted, remove and allow to cool slightly. Line a muffin tin with muffin liners or lightly spray with non-stick cooking spray.
2. In a large mixing bowl, whisk together the flour, baking soda, salt, and cinnamon. Set aside. In another large mixing bowl, combine the egg, cane sugar and vanilla extract with a whisk until smooth. Add in the nut butter mixture and continue to stir until smooth.
3. Add in the muffin premixed dry ingredients to the muffin premixed wet ingredients. Continue to mix with a wooden spoon until just combined. Next, add in the milk and then continue to mix (careful not to over mix). Fill the liners with a ¼ cup measuring scoop or about ¾ of the way up and then place about 1 Tbsp of Crofter's Organic Just Fruit Strawberry Fruit Spread in the center.
4. It's time to make the crumble topping! In a medium sized bowl, combine all of the crumble ingredients and mix lightly. Keep mixing until a crumble has formed. Place the crumble on top of the muffin batter and press the crumble in a little so that it sticks.
5. Place in the oven and bake for 20 minutes at 350°F or until the muffins are cooked all the way through and are a golden brown. Remove from oven and allow muffins to completely cool before removing from the tray. Serve and enjoy!