

# A Recipe From *tikkido*

## Streusel Crumb Topping for Muffins

<https://tikkido.com/blog/streusel-topping-for-muffins-and-quick-breads>

### Ingredients:

- 1/3 cup white sugar
- 1/3 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/8 teaspoon salt
- 8 Tablespoons (that's 1 stick, or 113 grams) of unsalted butter, browned
- 1 3/4 cups of all purpose flour

### Instructions:

1. Place butter in a small saucepan. Melt the butter over medium-high heat, stirring it constantly, until the butter browns and becomes fragrant. The butter will foam up while this is happening, so stir quickly so you can see glimpses of the butter browning beneath the foam and judge the progress.
2. The browned butter will be too hot to use at first, so let it cool for 15-20 minutes, until it's still warm and melted, but no longer hot.
3. Once the browned butter has cooled down and is just warm, add the other ingredients (granulated sugar, brown sugar, cinnamon, salt, and flour) and mix until well combined. The mixture will look a little bit like barely wet sand.
4. The mixture of flour, sugar, and melted butter should hold together when you squeeze. Compress it with your hand, then break it apart into large chunks.
5. Freeze the streusel crumbs and only put on top of the muffin batter JUST before you bake.
6. Crumb topping can be stored in the freezer for several months in an airtight container.

