

Crumb Topped Lemon Muffins

<http://tikkido.com/blog/crumb-topped-muffin-recipe>

Muffin Ingredients:

- ½ cup butter, softened
- 1 cup sugar
- zest of two lemons
- 2 large eggs
- 1 ½ cups AP flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- 2 Tablespoons lemon juice

Lemon Glaze Recipe:

- juice from 2 lemons (approximately ½ cup)
- ½ cup sugar

Crumb Topping Ingredients:

- 1/3 cup brown sugar
- 1/3 cup sugar
- 1 teaspoon cinnamon
- ½ teaspoon ginger
- 1/8 teaspoon salt
- ½ cup butter, melted
- 1 ¾ cups flour

Instructions:

1. Combine all crumb topping ingredients together in a bowl, and mix until well combined. Press down into the bowl, and let the crumb mixture cool in the fridge while making the batter for the lemon muffins. Once the crumb mixture has cooled down and firmed up a bit, you can break the mixture into large crumbs.
2. Cream together the butter, sugar, and lemon zest. Add eggs, one at a time, and mix well between each egg. Add dry ingredients, alternating with the milk and lemon juice. Scoop batter into a lined muffin tin, and press the crumb topping gently into the top of the batter.
3. Bake at 325 degrees Fahrenheit for 20-25 minutes, until a skewer comes out of the center of the muffin clean.
4. Poke holes in the muffins with a skewer and slowly pour the lemon glaze on top, so it has time to soak in.

