

Mini Coffee Cake Muffins

EASY RECIPE for Mini Coffee Cake Muffins that taste just like Coffee Cake! Add a cinnamon sugar crumble on top! They are so quick to make. My family loves them for breakfast and dessert! Recipe makes 16 mini muffins.

Course	Breakfast, Dessert
Cuisine	American
Keyword	cinnamon sugar crumble, coffee cake muffins, coffee muffins
Prep Time	10 minutes
Cook Time	15 minutes
Total Time	25 minutes
Servings	16
Calories	105 kcal

Ingredients

For the muffins

- 1 cup flour
- 1/4 cup + 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup butter - melted
- 1 egg
- 1/4 cup + 2 tablespoons milk
- 1 teaspoon vanilla

For the crumble topping

- 2 tablespoons flour
- 1/3 cup sugar
- 1/2 teaspoon cinnamon
- 2 tablespoons butter - melted

Instructions

1. Preheat oven to 350 degrees.
2. Spray a mini muffin pan with nonstick spray.
3. For the muffins: In a large bowl combine flour, sugar, baking powder and salt. Add in melted butter and mix with fork so the mixture is crumbly. Add egg, milk and vanilla. Continue mixing with a fork so everything is combined. Pour this mixture into the mini muffin pan - it should fill up approximately 16 muffins.
4. For the crumble topping: In a small bowl combine flour, sugar and cinnamon. Add melted butter and mix with fork so the mixture is crumbly. Sprinkle this mixture on top of the muffins. Keep sprinkling until it's all gone.
5. Bake for 14-15 minutes.
6. Let cool for 10 minutes before removing muffins from pan.

Recipe Notes

Makes 16 mini muffins.

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