

Cranberry Crumble Muffins

Recipe By Rivky Kleiman



Cooking and Prep:  45
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Serves:  12

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

When developing this recipe, my testers were divided evenly between a subtle almond or lemon flavor. Honestly, they were both so terrific I decided to offer you both options. One thing that I do guarantee, these will become your absolute, best-ever muffin!

Ingredients (15)

Muffins

- 1/2 cup parve milk (preferably **Gefen Almond**)
- 1 teaspoon vinegar
- 1 and 1/2 cups flour
- 3/4 cup sugar
- 2 teaspoons **Haddar Baking Powder**

- 1/2 teaspoon salt
- 1/3 cup oil
- 1 egg
- 1 teaspoon Gefen Almond Extract or lemon extract
- 1 cup fresh or frozen cranberries

Topping

- 1/4 cup sugar
 - 1/4 cup light brown sugar
 - 1/3 cup flour
 - 4 tablespoons cold margarine (use soy-free, if needed)
 - 1 and 1/2 teaspoons Gefen Cinnamon
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Start Cooking

Make the Muffins

1. Preheat oven to 400 degrees Fahrenheit. Grease or line a muffin tin and set aside.
2. In a small bowl, combine all topping ingredients and mix to a fine consistency. Set aside.
3. Combine parve milk and vinegar and allow to stand for five minutes (mixture will thicken to a buttermilk consistency).
4. In a medium-sized bowl, whisk together flour, sugar, baking powder, and salt. Add oil, pareve milk mixture, egg, and extract. Mix well. Fold in cranberries.
5. Fill each muffin tin three-quarters full (approximately one heaping tablespoon of batter). Top with one tablespoon of crumb topping. Bake for 22-25 minutes, until firm.