

A TMI “Lavish Grace” Recipe

APPLE STREUSEL MUFFINS – SERVES 12

Doesn't the title of this recipe just make your mouth water? I know it does mine! And what a great recipe to spend time with your kids making a special treat together. If your kids are anything like mine, the streusel topping and glaze will be their favorite part!

Recipe submitted by Beth Bergren www.bethbergren.blogspot.com and www.bethbergren.com

Ingredients:

2 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
2 large eggs
½ cup melted butter
1¼ teaspoons vanilla extract
1 ½ cups peeled, chopped tart apples

Streusel Topping:

1/3 cup brown sugar, packed
1 Tablespoon all-purpose flour
1/8 teaspoon ground cinnamon
1 Tablespoon cold butter

Glaze:

¾ cup confectioners' sugar
2 to 3 teaspoons 2% milk
1 teaspoon melted butter
1/8 teaspoon vanilla extract

Directions:

1. Preheat oven to 375°.
2. Whisk flour, sugar, baking powder, baking soda and salt.
3. In another bowl whisk eggs, melted butter and vanilla and add this to the flour mix.
4. Stir just until blended. (batter will be stiff).
5. Fold in apples.
6. Fill greased or paper-lined muffin cups ¾ full.
7. Mix topping ingredients cutting in cold butter to make it crumbly.
8. Sprinkle over batter and bake for 15-20 minutes until a toothpick inserted in center comes out clean.
9. Cool 5 minutes before removing from muffin pan.
10. Place on a cooling rack.
11. Mix glaze ingredients; drizzle over tops.



TIME TO SAY GRACE!

“In Him we have redemption through His blood, the forgiveness of sins, in accordance with the riches of God’s grace that He lavished on us.” Ephesians 1:7-8

Thank you, Father, that you have the wisdom to know exactly what we need in our life to work out the character you intend for us to have. These “trials” that stress us and increase our faith are your grace in our lives, and we are thankful for them.



Want to know more about the lavish grace of God? Join the study of “Lavish Grace” at www.TheMomInitiative.com