

# APPLE WALNUT STREUSEL MUFFINS



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
299405	GFS® Unsalted Butter	1 cup
675981	Granulated Sugar	¾ cup
860311	Light Brown Sugar, firmly packed	¾ cup
505412	Gordon Choice® Large Grade A Shell Eggs	2
227528	GFS Bleached All-Purpose Flour	2 cups
361032	Baking Powder	1 Tsp.
224723	Trade East® Ground Cinnamon Spice	½ Tsp.
626531	Baking Soda	¼ Tsp.
424307	Kosher Salt	¼ Tsp.
227421	Sour Cream	8 oz.
838790	Granny Smith Apple, peeled, cored, and chopped	1 cup
134860	GFS Unsalted Walnuts, chopped	1 cup
513873	GFS Pure Vanilla Extract	1 Tbsp.
Streusel Topping:		
860311	Light Brown Sugar, firmly packed	½ cup
224723	Trade East Ground Cinnamon Spice	1 Tsp.
134860	GFS Unsalted Walnuts, chopped	1 cup
299405	GFS Unsalted Butter	2 Tbsp.
227528	GFS Bleached All-Purpose Flour	2 Tbsp.

## Preparation Instructions

*Wash hands.*

Preheat oven to 350°F.

Beat butter with a mixer until creamy. Add granulated sugar and brown sugar, beating until light and fluffy. Next add eggs beating at low speed until blended.

In a separate small bowl, mix flour and other dry ingredients. Alternately, add the dry mixture and the sour cream to butter mixture, beginning and ending with dry mixture. Beat at low speed just until blended after each addition. Stir in walnuts, apples, and vanilla.

To make the streusel, mix together brown sugar, flour, and cinnamon in a small bowl. Stir in walnuts and melted butter until crumbly.

Spoon batter into well-greased muffin pan. Sprinkle about one tablespoon of the walnut streusel over each muffin.

Bake at 350° for 22 to 25 minutes. Let cool in pan for about 5 minutes. Then remove from pan and cool 15 minutes.