

# Peach Streusel Muffins



## Ingredients

### Crumb Topping

- 1/3 cup packed brown sugar
- 1 tablespoon granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/4 cup (4 tbsp) unsalted butter, melted
- 2/3 cup all-purpose flour

### Muffins

- 1 and 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon
- 1/8 ground allspice
- 1/2 teaspoon salt
- 1/2 cup (8 tbsp) unsalted butter, softened to room temperature
- 1/2 cup packed brown sugar
- 1/4 granulated sugar
- 2 large eggs, room temperature
- 1/2 cup plain yogurt, room temperature
- 2 teaspoons pure vanilla extract
- 2 tablespoons milk, room temperature
- 1 and 3/4 cups peeled chopped peaches (about 3 peaches)

### Vanilla Icing

- 1 cup confectioners' sugar
- 3 tablespoons heavy cream
- 1/2 teaspoon pure vanilla extract

## Steps

- Whisk the flour, baking soda, baking powder, cinnamon, allspice, and salt together in a medium bowl. Set aside.
- In a large bowl, use a handheld or stand mixer fitted with the paddle attachment and beat the butter and both sugars together on high speed for about 3 minutes until smooth and creamy.
- Scrape down sides of the bowl and add the eggs, yogurt, and vanilla extract. Beat on medium for 1 minute then turn to high speed until mixture is mostly creamy.
- With mixture on low speed, add the dry ingredients and milk into the wet mixture then beat until no flour pockets remain. Fold in the chopped peaches.
- Spoon the batter into each cup or liner, filling each all the way to the top.
- Bake for five minutes at 425° F, then without opening the oven, reduce the oven temperature to 350° F for an additional 16-19 minutes.
- Take the muffins out of the oven and let them cool for five minutes.

## Vanilla Icing

1. Whisk all the icing ingredients together and drizzle over muffins after being baked. Enjoy!