

Cranberry Citrus Apple Streusel

Serves 12

Soaked Muffin Base:

- ½ cup milk
 - 2 eggs
 - 2 Tbsp. sugar
 - ¼ tsp. vanilla
 - 1 tsp. cinnamon
- Whisk ingredients together, pour into shallow pan, and place 6 split cranberry citrus mini muffins in batter, rotating occasionally. Soak for ½ hour. Butter a standard muffin tin (2" base).

Filling:

- 2 cups granny smith apples (about 2 medium apples) peeled, cored, and chopped in ½" chunks
- 4 Tbsp. sugar
- 1 ½ Tbsp. flour
- ½ tsp. cinnamon
- 1 Tbsp. lemon juice

Mix above ingredients in a bowl and set aside.

Streusel Topping:

- ½ cup flour
 - ½ cup brown sugar
 - ½ tsp. cinnamon
 - ¼ cup cold butter
- Place dry ingredients in a bowl with a rounded base and cut in the butter with a pastry cutter until mixture resembles small peas. Press soaked muffins outside down in muffin tin. Top with a small scoop of apple filling and press down slightly. Top with streusel mixture and press lightly into apple filling. Bake at 350°F for 40 minutes. Let sit for about 10 minutes in the pan. Run a knife around the edges to remove from pan. Top with ice cream or sweetened whipped cream, if desired.

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