



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### PEACH COBBLER MUFFINS

1 ¼ cup all-purpose flour

1 ½ teaspoon baking powder

½ teaspoon salt

2/3 cup white sugar

1 cup chopped fresh (or canned) peaches

½ cup whole milk

1 egg

¼ cup vegetable oil

1 teaspoon vanilla extract

#### ***Streusel Topping:***

¼ cup all-purpose flour

3 tablespoons white sugar

½ teaspoon baking powder

½ teaspoon cinnamon

4 tablespoons cold unsalted butter

1. For the muffins: Preheat oven to 350 degrees F and prepare a large muffin tin with 12 muffin cups.
2. Add the flour, baking powder, salt and sugar to a large bowl and whisk together to combine.
3. Add the peaches and stir well to coat. Add the milk, egg, oil and vanilla extract, and stir together with a rubber spatula just until the flour disappears.
4. Portion the batter into the muffin cups evenly (about ¾ full).
5. For the topping: Combine the flour, sugar, cinnamon, and baking powder in a small bowl and stir.
6. Add the cold butter in chunks and break it up with your fingers in the flour mixture until it resembles coarse crumbs.
7. Top the muffins with a spoonful of the streusel mixture.
8. Bake at 350 degrees for about 20 minutes until golden brown and a toothpick inserted comes out clean.