Buttermilk-Maple French Toast Muffins

Description

While these baked away, it really did fill the house with faint smells of breakfast...specifically, something sweet and buttery. I did double-duty on the maple, using syrup in the dough and extract in the glaze. I also couldn't help adding a cinnamon streusel to the top as well.

The tangy buttermilk rounds out the flavor and makes this the perfect treat.



Summary

Yield: 8
Prep Time: 1 hour
Category: Breakfast
Cuisine: American
Tags: Football Breakfast

Ingredients

- 1/3 cup butter room temp
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 large egg
- 2 tbsp maple syrup
- 1 1/2 cup flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup buttermilk
- 1 tsp vanilla
- 1/4 cup *sugar
- 1/4 cup *flour
- 1/2 tsp cinnamon
- 2 tbsp *butter room temp
- 1 cup powdered sugar
- 1 tbsp *buttermilk
- 1 cup *powdered sugar
- 2 tsp maple extract
- 1 tsp **buttermilk

Instructions

Preheat oven to 350 degree.

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Place all ingredients for the muffins in the bowl of a mixer stand and mix until just incorporated.

Do not over mix. No need to measure out wet and dry ingredients.

Fill eight muffin cups, each with 1/4 cup batter.

In a separate bowl, combine streusel topping ingredients.

With your fingers, mix together ingredients until a crumb-like texture occurs.

Sprinkle each muffin generously with streusel.

Bake muffins for 25 minutes or until a toothpick comes out clean.

Remove from muffin rack after two minutes and place on a cooling rack.

When completely cool, Make buttermilk and maple glaze in two separate bowls by stirring together ingredients.

Thin if necessary with more buttermilk.

Drizzle over muffins starting with buttermilk glaze and finishing with maple glaze.

Notes

Buttermilk Glaze

1 cup confectioners' sugar
1 Tablespoon buttermilk, more if needed

Maple Glaze

1 cup confectioners' sugar
2 teaspoons maple extract
1 teaspoon buttermilk