



*These moist and flavorful muffins are the perfect addition to breakfast or brunch, or they can make a wholesome snack. Make a big batch of streusel, place it in a freezer-proof bag, and plop it in the fridge or freezer so it's at your fingertips when you want to whip up a batch.*

## raspberry streusel muffins

MAKES 12 MUFFINS

**1.** Preheat the oven to 375 degrees F. Line a muffin pan with 12 paper liners and set aside.

**2. Streusel topping:** Place all the ingredients in a medium bowl and mix with your hands until combined. Set aside.

**3. Muffins:** Cream the butter, brown sugar, and granulated sugar in the bowl of a stand mixer, or in a large bowl using an electric hand mixer. Add the eggs one at a time, mixing after each addition. Add the vanilla, salt, and sour cream; combine just until thoroughly mixed, occasionally scraping the bottom and sides of the bowl with a rubber spatula. Add the flour and baking powder and mix until smooth. Fold in the raspberries.

**4.** Scoop the batter evenly into the paper liners, about three-fourths full. Sprinkle the topping evenly over the muffins. Bake for 30–32 minutes, until the tops are golden brown and a toothpick inserted into the center comes out clean. Let cool slightly before removing from the pan.

### Streusel topping:

- 1 cup granulated sugar
- ½ cup (1 stick) unsalted butter, softened
- 1 cup old-fashioned rolled oats
- ½ cup all-purpose flour
- ½ teaspoon ground cinnamon

### Muffins:

- ½ cup (1 stick) unsalted butter, softened
- ½ cup firmly packed brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 teaspoon kosher salt
- 1 cup full-fat sour cream
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 cup fresh raspberries