



Recipe Name: Streusel Topping Muffins

- 1/4 Cup brown sugar
- 1/4 Cup chopped pecans
- 1 teaspoon cinnamon
- 1 1/2 Cup flour
- 1/2 Cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon Salt
- 1 egg
- 3/4 Cup milk
- 1/3 Cup vegetable oil



In small bowl add topping ingredients, brown sugar, pecans and cinnamon. Set aside. In mixing bowl add dry ingredients first including flour, sugar, baking powder, baking soda and salt. In separate bowl add egg, milk and oil. Blend together and add to dry ingredients. Blend until well combined but don't over blend.

Prepare muffin pans with muffin liners or grease each muffin cup. Spoon batter into muffin tins about 1/4 full. Sprinkle with pecan topping, spoon more batter on the top and sprinkle pecan topping again on the top. Bake at 400 degrees about 20 minutes until a toothpick inserted in center comes out clean.



<http://www.kids-cooking-activities.com>