

# Strawberry & White Chocolate Muffins with Crumble Topping

## INGREDIENTS:

### For the Muffin Batter:

2 eggs  
1 cup sugar  
½ cup milk  
1 stick melted butter  
2 cups flour (2 tablespoons set aside for strawberries)  
2 tsp. baking powder  
½ teaspoon salt

Zest of half a lemon  
1 cup chopped strawberries  
½ cup white chocolate chips

### For the Crumble Topping:

½ stick melted butter  
3 tbsp. brown sugar  
3 tbsp. white sugar  
½ cup flour

## DIRECTIONS:

Start by preparing the muffin batter. In a mixing bowl, whisk together 2 eggs and 1 cup of sugar until the sugar is dissolved. You can use a stand or hand mixer, whichever is easier.

Add the wet ingredients. Pour in ½ cup of milk and 1 stick of melted butter, then mix well.

Prepare the dry ingredients. From the 2 cups of flour, take 2 tablespoons and set them aside for the strawberries. Add the remaining flour to the batter, along with 2 teaspoons of baking powder, ½ teaspoon of salt, and some lemon zest. Mix until just combined.

Coat the strawberries. Toss the chopped strawberries with the 2 tablespoons of flour you set aside earlier. This helps prevent them from sinking to the bottom of the muffins.

Add the strawberries and white chocolate chips. Gently fold the floured strawberries and ½ cup of white chocolate chips into the batter using a spatula, being careful not to mash the berries.

Make the crumble topping. In a separate bowl, mix together ½ stick of melted butter, 3 tablespoons of brown sugar, 3 tablespoons of white sugar, and ½ cup of flour until it is crumbly.

Assemble the muffins. Using an ice cream scoop, fill your muffin tin with the batter. Top each muffin with 1–2 spoonfuls of the crumble mixture.

Bake the muffins in a preheated oven at 375°F until the tops are golden and crispy (about 15–20 minutes, depending on your oven).

Once baked and beautifully golden brown, transfer the muffins to a cooling rack. They should be super soft on the inside.