

MARLEY SPOON



Espresso Coffee Cake Muffins

with Crumb Topping



40-50min



2 Servings

Coffee cake muffins are our new favorite way to start or end the end. They are the perfect balance of fluffy cake and sweet brown sugar crumb topping, plus a hit of rich espresso. The mini-cakes are a delightful single-serving treat, especially when paired with an ice-cold glass of milk or hot coffee. (2-p plan serves 6; 4-p plan serves 12.)

What we send

- ¼ oz espresso powder
- 1 lemon
- 2 oz dark brown sugar
- 10 oz all purpose flour³
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 8 oz milk¹
- ¼ oz baking powder
- 2½ oz confectioners sugar

What you need

- 5 Tbsp butter¹
- kosher salt
- 1 large egg²
- ⅓ c neutral oil
- vanilla

Tools

- 6-cup muffin pan
- microwave
- microplane or grater
- fine-mesh sieve

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 520kcal, Fat 23g, Carbs 76g, Protein 6g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Line a 6-cup muffin tin with paper liners or coat with **butter**. In a small bowl, whisk to combine **2 teaspoons espresso powder** and **1 teaspoon hot tap water**; set aside until step 4. In a medium microwave-safe bowl, melt **5 tablespoons butter** in microwave. (Alternatively, melt butter in a small skillet over medium heat.)



4. Fill muffin cups

Transfer **⅓ cup of the batter** to bowl with **espresso mixture** and stir to combine. Evenly spoon **plain batter** into prepared muffin tin, then evenly spoon espresso batter on top; use a toothpick to swirl batter together.



2. Prep crumb topping

Finely grate **half of the lemon zest** into bowl with **melted butter**. Add **dark brown sugar, 1 cup flour, ¼ cup granulated sugar**, and **¼ teaspoon each of cinnamon and salt**. Use a fork to stir until it forms a crumbly mixture. Chill **crumb topping** in the refrigerator until step 5.



5. Top with crumb mixture

Use your fingers to pinch **chilled crumb topping** to form chunks; evenly mound over **batter**, gently pressing down to adhere. (Crumb topping will rise about 1-inch above rim and will look like too much –it's OK!) Bake on center oven rack until deep golden and a toothpick inserted in center comes out clean, 18-22 minutes. Let muffins cool in pan for 30 minutes or until completely cooled.



3. Prep batter

In a second medium bowl, stir to combine **remaining granulated sugar, 1 large egg, ⅓ cup oil, ¼ cup milk**, and **1 teaspoon vanilla**. Add **remaining flour, 1 teaspoon baking powder**, and **½ teaspoon salt**; stir until just combined (batter will be thick).



6. Finish & serve

Use a fine-mesh sieve to generously dust **muffins** with **some of the confectioners' sugar** before serving. Enjoy!