

Layered Peach Coffee Muffins



Makes: 6 jumbo muffins, 12 standard muffins

Total time: 50 minutes

INGREDIENTS

- 2 large eggs
- 113 grams / 1/2 cup salted butter, melted
- 110 grams / 1/2 cup granulated sugar
- 110 grams / 1/2 cup lightly packed dark brown sugar
- 105 grams / 1/2 cup skyr or greek yogurt
- 1 teaspoon vanilla extract
- 1 teaspoon coffee grounds
- 280 grams / 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 80 grams / 1/3 cup milk of choice, I use almond milk typically

For the peach layers

- 1 large peach, thinly sliced

- 1 1/2 teaspoons lemon juice
- 25 grams / 2 tablespoons dark brown sugar
- 1/2 teaspoon ground cinnamon

For the crumble topping

- 52 grams / 1/3 cup all-purpose flour
- 30 grams / 3 tablespoons unpacked dark brown sugar
- 1/2 teaspoon coffee grounds
- 45 grams / 3 tablespoons salted butter, chilled and cubed

INSTRUCTIONS

- Position a rack to the center of the oven and preheat to 375°F.
- In a large bowl, whisk together the eggs, butter, sugars, yogurt, vanilla and coffee grounds until smooth.
- Add in the flour, baking powder and salt. Mix, adding in splashes of milk a few tablespoons at a time to help ease it into a smooth batter. Set aside.
- Add the sliced peaches to a separate small bowl. Drizzle in the lemon juice, and sprinkle with the brown sugar and cinnamon. Toss to coat and set aside.
- In another small bowl, add the flour, brown sugar and coffee for the crumble topping. Add in the chilled cubed butter. Toss to coat the butter in flour, then work the butter into pieces with your hands, consistently tossing to coat in the flour and sugar. You're looking to make a crumble-like texture, with pieces no bigger than the tip of a pencil eraser. Set this in the fridge while you assemble the muffins.
- Line or grease a jumbo muffin tin and spoon 1 heaping tablespoon of batter into each. Layer with 1-2 peach slices, then spoon another heaping tablespoon of batter on top. Repeat this layering of peach slices and batter until each muffin has 4-5 layers. Keep the layers thin so that the peaches don't prevent the batter from baking. This will make six jumbo muffins or twelve standard-sized muffins (see notes).
- Sprinkle the top of each muffin with a generous amount of the crumble.
- Bake for 32-36 minutes or until the tops are domed and golden and you can insert a toothpick and it comes out clean.
- Let cool until the muffins are easy to touch, then serve!

NOTES

If using a standard-size 12-count muffin tin, reduce the baking time to 20-25 minutes. Layer only three layers of the peach/batter mixture.