

## TASTE WITHOUT WASTE

### **Apple Cheesecake Streusel Muffins**

Makes 8 muffins

#### **Ingredients**

¼ cup butter, softened  
¼ cup brown sugar  
1 tbsp caster sugar  
1 egg white  
2 tbsp vegetable oil  
1 tsp vanilla essence  
¾ plain flour  
¼ tsp bicarb soda  
¼ tsp baking powder  
Pinch salt  
½ tsp cinnamon  
¾ cup apple, peeled, cored and cut into 1 cm cubes

#### **Cheesecake Layer**

115g cream cheese, softened  
½ tsp vanilla essence  
1 tbsp caster sugar

#### **Streusel Topping**

2 tbsp caster sugar  
1 tbsp brown sugar  
¼ cup plain flour  
½ tsp cinnamon  
¼ tsp baking powder  
Pinch salt  
3 tbsp cold butter

#### **Method**

Preheat the oven to 180C. Grease 8 muffin holes. Beat the butter and sugars until light and fluffy. Gradually beat in the egg white, oil and vanilla. In a separate bowl sift together the flour, bicarb, baking powder, salt and cinnamon. Add the apples and toss until well coated with flour. Add the flour/apple mixture to the butter/sugar mixture and stir until just combined. Divide the batter between the 8 muffin holes.

In a separate bowl beat together the cream cheese, vanilla and caster sugar until smooth and place a dollop over the batter in each muffin hole.

In another small bowl make the streusel topping by tossing together the sugars, flour, cinnamon, baking powder and salt. Rub in the butter with your fingertips to form crumbs. Sprinkle the streusel over each muffin.

Bake for 20 minutes or until springy to touch and a skewer comes out clean when inserted.

Set the pan on a wire rack and leave to cool for five minutes before gently running a knife around each muffin, removing and placing back on the wire rack to continue cooling.

Will keep in an airtight container for up to three days.

**Source:** Adapted from Yammies Noshery <http://www.yammiesnoshery.com/2014/10/cream-cheese-apple-coffee-cake.html>

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