

Almond Apple Streusel Cupcakes

Ingredients

Muffins:

- Cooking spray
- 1 ½ cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 3/4 cup granulated sugar
- 1/4 cup (2 ounces) of “1/3-less-fat” cream cheese, softened
- 1/4 cup butter, softened
- 1/2 teaspoon almond extract
- 1 teaspoon vanilla extract
- 1 large egg
- 1/2 cup reduced-fat sour cream
- 1/4 cup 2% reduced-fat milk
- 3/4 cup finely chopped Gala apple
- 1 tablespoon all-purpose flour

Streusel:

- 2 tablespoons all-purpose flour
- 2 tablespoons brown sugar
- 1/4 teaspoon ground cinnamon
- 2 tablespoons butter, chilled
- 2 tablespoons sliced almonds

Glaze:

- 1 cup powdered sugar
- 4 teaspoons 2% reduced-fat milk



Preparation

1. Preheat oven to 350°.
2. Place muffin cup liners in 12 muffin cups; coat with cooking spray.
3. **To prepare the muffins**, combine 1 ½ cups flour, baking powder, salt, and baking soda in a small bowl, stirring with a whisk. Combine granulated sugar, cream cheese, and 1/4 cup butter in a large bowl; beat with a mixer at high speed until well blended. Add almond extract, vanilla, and egg to sugar mixture; beat with a mixer at medium speed until well blended. Combine sour cream and 1/4 cup milk in a small bowl; stir with a whisk until well blended. Combine apple and 1 tablespoon flour in a small bowl; toss well.
4. Add flour mixture and sour cream mixture alternately to sugar mixture, beginning and ending with flour mixture. Beat just until blended. Fold in apple mixture. Divide batter evenly among muffin cups.
5. **To prepare the streusel**, combine 2 tablespoons flour, brown sugar, and ground cinnamon in a small bowl. Put in 2 tablespoons butter with a pastry blender or mix-chopping with two knives until mixture resembles coarse meal; stir in almonds. Sprinkle streusel evenly over cupcakes. Bake at 350° for 27 minutes or until a wooden pick inserted in center comes out clean. Cool in pan for 15 minutes on a wire rack, and remove the cupcakes from pan.
6. **To prepare glaze**, combine powdered sugar and 4 teaspoons milk in a small bowl, stir with a whisk. Drizzle glaze over cupcakes.