

Copycat Drake's Coffee Cake Juniors

Topping

1/3 cup (67 grams) sugar

1/3 cup (45 grams) flour

A teaspoon and a half cinnamon

2 tablespoons (30 grams) butter/margarine, melted

1/2 teaspoon vanilla

Cupcake batter

1 1/4 cup (156 grams) flour

1 teaspoon baking powder

2/3 cup (134 grams) sugar

1/2 teaspoon salt

2/3 cup (160 grams) buttermilk (alternatively, make a reasonable facsimile thereof, take 2/3 cup milk add 1 1/2 teaspoons vinegar or lemon juice let sit 10-15 minutes until curdled and soured looking. If it looks a bit scary, that's correct)

1 egg

1/3 cup (75.6 grams) butter/marg, melted

1/2 teaspoon vanilla

Directions:

Preheat oven to 350 F/180 C.

Melt all the butter for the recipe (I zap it in a microwave) and you will remove 2 tablespoons for the crumb topping. In a medium bowl, place the dry ingredients for the topping, flour, sugar, cinnamon and stir together then add the 2 tablespoons butter and the 1/2 teaspoon vanilla. Mix with a fork or your fingers till crumbly and set aside.

Make the cupcake batter by mixing in another bowl the flour, baking powder, sugar, salt and stirring well and right in the bowl add the buttermilk, egg, melted butter and vanilla and stirring and scraping till combined and no big pockets of flour remain in the bowl. If you see small bits it's fine. Take a 12 cup muffin pan and either oil spray it or place muffin papers in and evenly distribute the batter. Take the crumb topping and distribute evenly amongst the muffins and GENTLY press lightly into batter (not to sink it to the bottom, just enough that it will lightly meld into batter) and pop in the hot oven. Bake 20 minutes or till a wooden toothpick comes out clean. Let cool in muffin tin on rack for at least 10 minutes before dive bombing these little beauties.