



## Plum Muffins with Malted Crumbs

**YIELD: 12 muffins**

**TIME: 1 ½ hours**

### INGREDIENTS

#### Crumb topping:

½ stick (4 tbsp or 56 g) salted butter, melted  
⅓ c (50 g) flour  
3 tbsp (35 g) sugar  
3 tbsp (40 g) light brown sugar  
3 tbsp (35 g) malt powder

#### Muffins:

1 ¼ c (190 g) flour  
⅓ c (70 g) sugar  
1 tsp baking powder  
1 tsp baking soda  
½ tsp salt  
3 plums, diced in ½ -inch pieces  
½ c (130 g) plain Greek yogurt  
2 eggs  
1 tbsp (12 g) vanilla extract  
3 tbsp (42 g) salted butter, melted

### INSTRUCTIONS

#### Crumbs:

1. Preheat the oven to 350°F and line a muffin pan with liners.
2. Melt the butter in the microwave. Set aside.
3. Combine the remaining crumb topping ingredients in a bowl and mix with a fork until they're even and no longer lumpy.
4. Pour the butter into the dry ingredients and mix with a fork until the crumbs are evenly moistened and there are no dry bits remaining. Set aside.

#### Muffins:

1. Combine the dry ingredients (flour, sugar, baking powder, baking soda, and salt) in a bowl and stir to combine.
2. Add the plums to the dry ingredients and toss them until they're evenly coated with the flour mixture.
3. In a separate bowl, add the wet ingredients, except for the butter. Whisk well to combine until the eggs are broken up and the mixture is even and well-mixed.
4. Pour the wet ingredients into the dry ingredients, and stir until mostly combined (there should be some wet and some dry spots in the mixture).

5. Pour the melted butter into the muffin batter and stir again, just until everything is combined and there are no dry spots remaining.
6. Scoop the muffin batter into the twelve muffin cups and smooth out the tops if needed.
7. Using your fingers, sprinkle the crumbs on top of the muffins and press them gently into the batter to adhere. It will be a lot of crumbs!
8. Bake the muffins for 22–24 minutes, or until a toothpick inserted into the center of a muffin comes out with a few moist but cooked crumbs clinging to it.
9. Let the muffins cool in the pan for 10 minutes, then transfer them to a wire rack to finish cooling completely.

## NOTES AND TIPS

It's important to add salted butter to the crumbs. Unsalted butter will leave them too sweet, and regular salt won't dissolve in the crumbs when they bake.

You don't need the juiciest, freshest plums for this recipe. In fact, plums that are less juicy will result in a better-textured muffin overall because they won't leak their liquid into the batter.

Coating the plums with flour before mixing the wet ingredients helps them stay evenly distributed in the batter instead of just sinking to the bottom.

The secret to the fluffiest muffins is to mix them gently and just until the batter is combined. Over-mixing (like I did with my first batch) could make them tough.

This batter will feel very sticky, and almost more like bread dough than muffin batter, so don't think you've done it wrong! Muffins are supposed to be a little denser than cake.

If you don't eat all of the muffins the day you make them, here's a way to make the leftovers even better than the fresh ones! Store them in an airtight container in the fridge. The next morning, slice them in half and butter the sliced halves. Heat a pan on low, then add the muffins to it, buttered side down. Cook the muffins until they're browned and crispy on the buttered sides. (This trick comes from my dad, who would always do this if we had leftover muffins.)