

Cleo Coyle's Eggnog Streusel Muffins

Text & photos (c) by Alice Alfonsi, who writes the [Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

Tender and rich, these muffins magically capture the rich and beautiful flavor of eggnog. They are superb paired with coffee, which makes them a lovely breakfast treat, a satisfying afternoon snack, and even a delight on dessert and party trays, especially during the holidays. Our readers may remember a version of this recipe from our Coffeehouse Mystery *Holiday Buzz*, a fun and festive read for the season. To see more recipes featured in *Holiday Buzz*, [click here](#) for the Free Recipe Guide, and may you read (and eat) with joy to the world! ~ [Cleo](#)

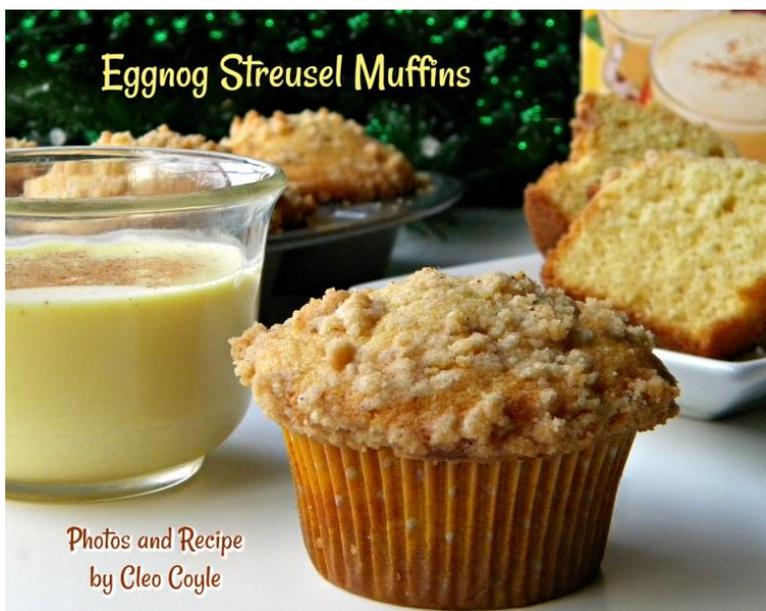
Makes 6 muffins

For the streusel topping:

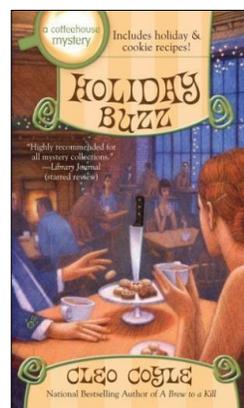
1/4 cup + 1 Tablespoon all-purpose flour
1/4 cup light brown sugar, firmly packed
1/4 teaspoon ground nutmeg
Pinch of baking powder
2-1/2 Tablespoons cold unsalted butter, cut into cubes

For the muffins:

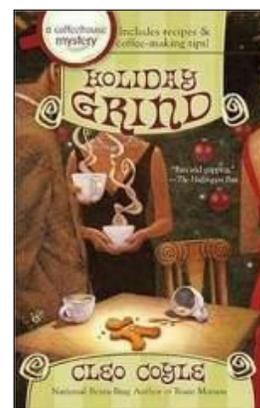
5 Tablespoons unsalted butter, softened
1/3 cup white, granulated sugar
2 Tablespoons light brown sugar
1 large egg, lightly beaten with fork
1/3 cup eggnog
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon pure vanilla extract
1 cup all-purpose flour, spoon into cup and level off



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You'll find more holiday recipe ideas in the recipe sections of our *Coffeehouse Mysteries* ***Holiday Buzz*** and ***Holiday Grind***.
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Step 1—Make the streusel: First preheat your oven to 375° F., and then make the streusel. See directions on page 3. Place the finished streusel into the refrigerator to chill while you prepare the batter.

Step 2—Mix the batter: Using an electric mixer, cream the softened butter and two sugars in a bowl until light and fluffy. Add egg, eggnog, nutmeg, salt, baking powder, baking soda, and vanilla extract. Once blended, add the flour and mix until a smooth batter forms and flour is completely incorporated, but do not over-mix.



Step 3—Prep for baking: Line 6 cups of a cupcake pan with paper liners.

Place a dollop of batter into each cup. Sprinkle on a light layer of streusel (this interior layer will melt into the muffins, keeping them moist and tender during the high-heat baking). Now add the rest of your batter, dividing evenly among the 6 cups. Top the batter with the remaining streusel.



Step 4—Bake and cool: Bake for about 20 minutes in your well pre-heated 375° F. oven. Do not over-bake. The muffins are done when a toothpick inserted into a test muffin comes out clean of wet batter. Like all cookies and cakes, these muffins are delicate when hot and will fall apart if roughly handled. So please do allow them to cool a bit before handling and serving, and they'll set up just fine. Then start that pot of coffee and get ready to eat with pure joy!



How to Make Streusel (2 Ways)

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Streusel is easy to make with or without a food processor. I'm sharing both methods below.



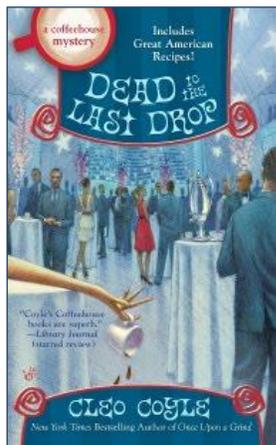
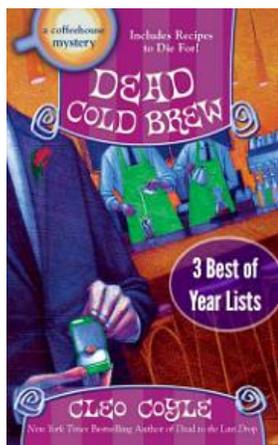
To prepare with a food processor:

Place all of the streusel ingredients (from page 1) inside your food processor and pulse until you see coarse crumbs (as shown in my photo). Do not over-work the mixture. You do not want chunks of wet dough, just coarse crumbs. If you do over-process the topping into dough, all is not lost. You can correct the mistake by adding flour, 1 tablespoon at a time and pulsing until you see crumbs. Place the finished streusel into the refrigerator to chill while you make the batter. FYI: You can store the streusel in a plastic container, in the refrigerator, for up to 3 days.

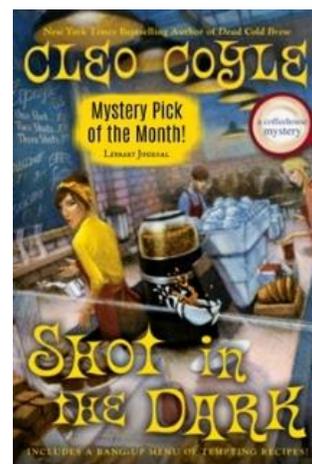
To mix by hand:

In a mixing bowl, whisk together the first four ingredients on page 1 (flour, brown sugar, nutmeg, and baking powder). Add the cubes of butter. Using clean fingers, squeeze and rub the butter into the dry ingredients until the mixture turns into coarse crumbs. Any large lumps should be worked on until the mixture resembles the coarse crumbs in my photo above. If you over-work the mixture into dough, all is not lost. You can correct the mistake by adding flour, 1 tablespoon at a time until you see crumbs. Place the finished streusel into the refrigerator to chill while you make the batter. FYI: You can store the streusel in a plastic container, in the refrigerator, for up to 3 days.

Eat with joy! —Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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