



Long Livo

Cinnamon Streusel Topping Recipe

10 min

Prep time

4

Servings

5 min

Cook time

Easy

Difficulty

15 min

Total time

American

Cuisine

Ingredients

Streusel Topping

- ☐ 1/2 cup unsalted butter, cold and cubed
- ☐ 3/4 cup packed light brown sugar
- ☐ 1 cup all-purpose flour
- ☐ 2 teaspoons ground cinnamon
- ☐ 1/4 teaspoon salt
- ☐ Optional: 1/4 cup chopped pecans

Instructions

- 1 In a medium bowl, combine the cold butter cubes with brown sugar; use a fork to mash until the mixture looks crumbly.
- 2 Add the flour, cinnamon, and salt; stir gently until everything is just combined – lumps are okay.
- 3 If using, fold in the chopped pecans for an added nutty crunch.
- 4 Spread the topping evenly over muffins, scones, or fruit; bake at 350°F (175°C) for 10-12 minutes, or toast in a dry skillet for 3-4 minutes until golden.
- 5 Let cool slightly; the topping will crisp up as it sits. Store leftovers in a sealed jar.

Nutrition per serving

210 kcal

Calories

2 g

Protein

30 g

Carbs

9 g

Fat

Tips & notes

- For extra caramel flavor, use dark brown sugar.
- You can add a pinch of nutmeg for a deeper spice profile.
- If the mixture feels too dry, add a teaspoon of cold water.