

Choco Fever Dream

Cinnamon Streusel Topping Recipe

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**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	2 g	30 g	9 g
Calories	Protein	Carbs	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.