

# Sourdough Discard Strawberry Muffins with Crumble Topping

Prep: 15 minutes • Cook: 25 minutes

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*Tender, tangy sourdough muffins studded with juicy strawberries and finished with a buttery crumble for a bright, lightly sweet bite. Quick to bake or optionally long-fermented for deeper sourdough nuance.*

## Ingredients

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- 1/4 cup (35 g) flour (for crumble)
- 1 tbsp (13 g) brown sugar (for crumble)
- 1 tbsp (12 g) sugar (for crumble)
- pinch salt (for crumble)
- 2 tbsp (28 g) butter (cold, for crumble)
- 1 cup (192 g) sugar
- 1/2 cup (114 g) butter (melted)
- 2 eggs
- 1/2 cup (125 g) sourdough discard
- 1/4 cup (61 g) milk
- 2 tsp (10 g) vanilla extract
- 2 cups (280 g) all-purpose flour
- 1 1/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp (2.5 g) salt
- 1 1/2 to 1 3/4 cups fresh strawberries (chopped)
- 1 tbsp flour (to toss with strawberries)

## Instructions

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1. For the quick method: Preheat oven to 375°F (190°C). Grease a 12-cup muffin tin or line with paper liners.
2. Make the crumble: In a bowl, combine flour, brown sugar, sugar, and a pinch of salt. Cut in the cold butter with a fork until crumbly. Refrigerate until needed.
3. Prepare strawberries: Chop strawberries, pat dry if needed, and toss with 1 tablespoon flour. Set aside.
4. Dry mixture: In a medium bowl, whisk together all-purpose flour, baking powder, baking soda, and salt.
5. Wet mixture: In a separate bowl, whisk sugar, melted butter, eggs, sourdough discard, milk, and vanilla until smooth.
6. Combine: Add dry ingredients to wet and stir just until combined. Gently fold in the floured strawberries. Let batter rest

5–10 minutes.

7. Fill and top: Spoon batter into muffin cups. Sprinkle generously with the chilled crumble.

8. Bake: 22–25 minutes, until tops are golden and a toothpick inserted into the muffin (avoid the fruit) comes out clean. Cool 5–10 minutes in pan, then transfer to a wire rack. Serve warm or at room temperature.

9. For the long-fermented method (optional): The night before, mix sugar, melted butter, active sourdough starter (in place of discard), milk, and flour until combined. Cover and ferment at room temperature 8–24 hours.

10. Next day: Preheat oven to 375°F (190°C) and prepare the muffin tin. Make the crumble as above and refrigerate.

11. Prepare strawberries: Chop, pat dry if needed, and toss with 1 tablespoon flour.

12. Finish batter: To the fermented mixture, add eggs, vanilla, baking powder, baking soda, and salt; mix well (batter will be thick).

13. Fold in strawberries, portion into the muffin cups, and top with crumble.

14. Bake 22–25 minutes, until golden with a clean toothpick. Cool 5–10 minutes in pan, then move to a rack.

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**Tags: Breakfast, Sourdough, Muffins, Strawberry, Baking, Snack**

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