Cinnamon Swirl Muffins

1 1/2 cups all-purpose flour

1/2 cup brown sugar

2 tsp baking powder

1/4 tsp baking soda

1 tsp cinnamon

pinch salt

3/4 cup buttermilk

1/3 cup vegetable or canola oil

2 eggs

2 tsp vanilla

Crumb Topping

3 Tablespoons granulated sugar

3 Tablespoons brown sugar

1/2 tsp cinnamon

1/4 tsp salt

1/4 cup unsalted butter, melted

3/4 cups all-purpose flour

Cinnamon Swirl

1/4 cup granulated sugar

3 tsp cinnamon

Vanilla Glaze

1/4 cup powdered sugar

1/4 tsp vanilla extract

2 Tablespoons cream

To make topping: combine sugars, cinnamon, salt and flour. Drizzle melted butter over the top and use fingers to crumble.

Combine cinnamon and sugar for swirl.

Combine flour, brown sugar, baking powder, baking soda, cinnamon and salt.

Whisk together buttermilk, oil, eggs and vanilla.

Fold dry ingredient into wet ingredients.

Scoop 2 Tablespoons of batter into paper lined cupcake pans.

Sprinkle each with a spoonful of cinnamon swirl mixture.

Top with another scoop of batter.

Sprinkle with crumb topping.

Bake 20 minutes at 375. Cool on wire racks.

Stir together glaze ingredients.

Drizzle over warm muffins.