Coffee Cake Muffins

1 1/2 cups cake flour

1/2 cup brown sugar

2 tsp baking powder

1 tsp cinnamon

1/4 tsp baking soda

1/4 tsp salt

3/4 cup milk

1/3 cup canola oil

1 tsp vanilla

2 eggs

crumb topping:

1/3 cup granulated sugar

1/3 cup brown sugar

1 tsp cinnamon

1/4 tsp salt

1/2 cup unsalted butter melted

1 1/2 cups cake flour

icing:

1/4 cup powdered sugar

1 tsp milk

In a large bowl, combine flour, sugar, baking powder, cinnamon, baking soda and salt.

Whisk together milk, canola oil, vanilla and egg.

Pour mixture over the dry ingredients and stir using a rubber spatula.

Scoop the batter evenly into the muffin tray about 2/3 of the way full.

To make the crumb topping, combine sugars, cinnamon and salt in a bowl.

Fold in melted butter and add flour with rubber scraper.

Add crumb topping to each muffin.

Bake muffins at 375 for 10 minutes, then reduce heat to 350 degrees and bake another 5-10 minutes.

For glaze, combine powdered sugar and milk in a medium bowl and whisk until smooth.

When the muffins are done, cool for 10 minutes and drizzle the glaze on each muffin using a small spoon.

Allow glaze to set before serving.