

Apple Cinnamon Muffins

Prep time: 20 minutes; Bake time 30-35 minutes at 400

Makes 6-7 muffins



For the muffins:

- 1 egg
- 3 tablespoons sugar
- 1/2 cup milk
- 1/4 cup butter, melted and cooled
- 1 1/2 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 1/4 cups all purpose flour
- 1 Granny Smith apple peeled, cored, and chopped

For the topping:

- 1/4 cup packed brown sugar
- 1/2 teaspoon cinnamon

Preheat your oven to 400 degrees. Line your muffin tin with paper cups.

In a large bowl, whisk together the egg, sugar, milk, and melted/cooled butter. Add in the baking powder, cinnamon, and salt and stir to combine. Stir in the flour until just incorporated. Fold in the chopped apples. Spoon the mixture into the paper cups. Note: It's a pretty thick batter. I filled the cups almost full and put about 1/4 cup of the batter in the cups.

To make the topping, mix together the brown sugar and cinnamon. Sprinkle it on top of the batter.

Bake the muffins for 30-35 minutes or until a toothpick comes out clean. Let cool in the pan for 5 minutes and then remove from the pan to cool.

Source: Best-Ever Book of Cupcakes & Muffins

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