

Apple Cinnamon Muffins



Trisha's Dishes

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This is one of my favorite breakfast breads. As they bake your kitchen will be filled with a wonderful spicy aroma.

Servings: 12 regular size muffins

Prep Time: 20 minutes

Bake Time: 20 - 25 minutes @ 400

Ingredients:

- 1 ½ cups flour
- ¾ cup white sugar
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/3 cup vegetable oil
- 1 egg
- 1/3 cup milk
- 2 apples – peeled, cored and chopped

Topping:

- ½ cup white sugar
- 1/3 cup flour
- 1 ½ teaspoons ground cinnamon
- ½ cup butter, cubed

Note: If you have more muffins than you can eat – freeze them. I take the papers off first so they are ready to enjoy from the freezer.

Instructions:

1. Preheat oven to 400 degrees.
2. Grease or line with paper muffin liners 12 muffin cups.
3. Stir to blend flour, sugar, salt, baking powder and cinnamon.
4. Mix in oil, egg and milk.
5. Fold in apples.
6. Spoon batter equally into 12 prepared muffin cups.
7. In a small bowl, stir together sugar, flour and cinnamon for topping. Add butter and mix with a pastry blender.
8. Sprinkle equally over unbaked muffins.
9. Bake as directed.

To Serve:

- ◇ Cool at room temperature and enjoy.

Tip: Consider substituting the vegetable oil with applesauce.