



Kate's Sweets

Cookies, Cakes, and More!

Cinnamon Apple Muffins

Sweet cinnamon muffins filled with fresh apples and dipped in cinnamon-sugar.

yield: 12 muffins

prep time: 15 minutes

total time: 45 minutes

Ingredients:

Apples:

- 2 cups diced apples
- 2 tsp. all-purpose flour
- ½ tsp. cinnamon

Muffins:

- 2 cups all-purpose flour
- 1½ tsp. baking powder
- ½ tsp. salt
- 2 tsp. cinnamon
- ½ cup butter
- 1 cup granulated sugar
- 2 large eggs
- 2 tsp. vanilla extract
- ½ cup milk

Topping:

- ½ cup butter, melted
- ¼ cup granulated sugar
- 1 Tbsp. cinnamon

Directions:

Mix the apples: In a medium bowl, toss the diced apples with the flour and cinnamon until the apples are well coated.

Make the muffins: Preheat the oven to 375 degrees F. Spray muffin tins with nonstick cooking spray. In a medium bowl, whisk together the flour, baking powder, salt, and cinnamon; set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and sugar until blended and lightened in color, about 3 minutes. Add the eggs, one at a time, making

sure to fully incorporate each before adding the next. Mix in vanilla. Gently fold in the flour mixture, alternating with the milk. Stir until just combined. Fold in the diced apples. Scoop mixture into prepared pans, filling just under $\frac{3}{4}$ full. Bake until a toothpick inserted in the middle comes out clean, about 30 minutes.

Make the topping: Melt the butter and place in a bowl shallow enough to just fit the top of one muffin. In a separate bowl, mix together the cinnamon and sugar. Once muffins have baked, remove from the oven and allow them to cool slightly. Then, submerge the tops of each muffin (one at a time) in the melted butter, then in the cinnamon sugar mixture to coat. Make sure you coat the whole top of the muffin. Set aside to dry/cool and store in an airtight container.

recipe adapted from: Add a Pinch