



Apple Muffins

These muffins are very tender and have a great fresh apple flavor. Made with our [All-Purpose Flour Artisan Blend](#).

Ingredients

Apples

- 2 Granny Smith apples, peeled, cored, cut to ¼-inch dice (approx 3 c.)
- 2 TBSP butter
- 2 TBSP brown sugar, packed
- ¼ tsp cinnamon
- OR about 1¼ cups canned apple filling

Topping

- 2 TBSP sugar
- 2 TBSP brown sugar
- ¼ tsp cinnamon

Muffins

- 2¼ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 1 TBSP baking powder
- 1¼ tsp salt
- ½ tsp cinnamon
- ¼ tsp baking soda
- 2 eggs, large
- 1 cup sugar
- 4 TBSP melted butter
- ¼ cup oil
- ½ cup apple cider or apple juice
- 1 tsp vanilla
- ½ cup plain whole milk yogurt

Directions

Apples:

Melt butter in medium pan. Add apples, brown sugar and cinnamon. Saute for about 8 to 9 minutes until apples are browning, and liquid has evaporated. Allow to cool before using.

Topping:

Mix topping ingredients together while apples are cooking and cooling.

Muffins:

Pre-heat oven to 400°, with rack in middle of oven. In a medium bowl, whisk together All-

Purpose Flour Artisan Blend, baking powder, salt, cinnamon, and baking soda. In the bowl of stand mixer whisk eggs well, add sugar and mix until thick. Add butter, oil, cider and vanilla and mix completely. Add a third of the dry ingredients, and mix. Add a third of the yogurt, and mix until just combined. Repeat until all combined. Gently fold in apples until evenly distributed.

Line muffin tin with papers and spray well with non-stick spray. Divide batter evenly among muffin cups, filling to top of paper. Sprinkle with topping. Bake 16 to 20 minutes for regular size or 20 to 24 minutes for extra large muffins. Toothpick should come out clean and top will bounce back when gently touched.

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