

---

# Apple Cinnamon Muffins with Streusel Topping

## Description

This recipe is a great addition to make for your fall recipe line up. My family enjoys eating apples, but sometimes you just don't know what to do with the extras (or the other half)! This recipe makes use of those random apples and adds a burst of flavor and texture in the muffin.

Total time: 45 min Yield: 12 muffins

## Ingredients

2 Tbsp butter (melted)  
3 Tbsp all-purpose flour (+ 1.5 cups, sifted, divided)  
1 cup sugar (divided)  
3 1/2 tsp cinnamon (divided)  
2 pinch salt (divided)  
2 tsp baking powder  
1 pinch nutmeg (optional)  
1 pinch ground ginger (optional)  
1/3 cup canola oil (+ 1 tbsp.)  
1/3 cup whole milk (+ 1 tbsp. whole milk)  
1 egg  
1/2 Fuji apple (skinned, chopped into small pieces, dried with a paper towel)  
baking cups  
cooking spray

Prep Time: 25 min Cooking Time: 20 min Total Time: 45 min

## Instructions

To prepare the streusel topping, combine the butter, 3 tbsp. flour, 1/4 cup sugar, 1 1/2 tsp. cinnamon and a pinch of salt in a hand mixing bowl. Mix until crumbly in texture, then set aside for the muffins.

For the muffins, in one bowl, combine the sifted dry ingredients—1 1/2 cups of flour, 3/4 cup sugar, baking powder, 2 tsp. cinnamon, pinch of salt and nutmeg and ginger, if adding.

Then in a separate bowl, mix the wet ingredients—oil, milk and egg. Pour the wet ingredients into dry ingredients, mixing until just combined. Do not overmix. Fold in the apples. Add baking cups to your muffin pan or coat with cooking spray. Portion into cups until half full and sprinkle streusel on top. Bake at 375° for 18 to 20 minutes, or until the toothpick comes out clean.

Enjoy with your favorite beverage, either for breakfast or served warm with whipped cream as the

---

perfect after dinner treat.

**Recipe brought to you by:**

Chef Tiffanie Matsutani