

Apple Cinnamon Muffins

written by The Recipe Exchange | August 7, 2017

Ingredients

1 1/2 cups all-purpose flour
3/4 cup white sugar
1/2 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
1/2 cup white sugar
1/3 cup all-purpose flour
1/2 cup butter, cubed
1 1/2 teaspoons ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease six muffin cups or line with paper muffin liners.

Stir together 1 1/2 cup flour, 3/4 cup sugar, salt, baking powder and 1 teaspoon cinnamon. Mix in oil, egg and milk. Fold in apples. Spoon batter into prepared muffin cups, filling to the top of the cup.

In a small bowl, stir together 1/2 cup sugar, 1/3 cup flour, butter and 1 1/2 teaspoons cinnamon. Mix together with fork and sprinkle over unbaked muffins.

Bake in preheated oven for 20 to 25 minutes, until a toothpick inserted into center of a muffin comes out clean.