

APPLE FRITTER MUFFINS

INGREDIENTS

For the apple filling

2 cups finely chopped baking apples (I used 2 honey crisps)

2 tablespoons brown sugar

1 teaspoon cinnamon

1/4 teaspoon salt

For the muffins

1/2 cup butter, melted and cooled

3/4 cup sugar

2 eggs

1 teaspoon vanilla

1 1/2 cups flour

2 tsp baking powder

1/4 teaspoon salt

1/2 cup milk

For the glaze

1/2 cup powdered sugar

1-2 tablespoons milk

DIRECTIONS

Preheat the oven to 350F. Line a muffin pan with liners.

In a small bowl, take one cup of the apples and toss with 1 tablespoon of the flour. In another bowl, combine the chopped apples, cinnamon brown sugar and salt.

In the work bowl of your stand mixer using the paddle attachment, combine the butter and sugar in a large mixing bowl and mix well. Add the eggs and vanilla and stir until fully combined. Stir in the flour, baking powder and salt. Slowly add the milk and mix until smooth. By hand, mix in the apples tossed in flour.

Fill each muffin liner between 1/3 and 1/2 way full. Make a divot in each and spoon in 1-2 tablespoons of the apple and sugar mixture. Do not use all of it as you will need a little to put on the tops of the muffins. Cover with the remaining batter, then the remaining apple sugar mixture. Press the apples lightly into the batter on the top. Bake for 30-35 minutes or until a toothpick comes out clean. If the top becomes too dark before the inside is done, cover the load with aluminum foil. Let muffins cool on a wire rack for 20 minutes before inverting the pan.

While the muffins are starting to cool, whisk the powdered sugar and milk together to form a loose glaze. Drizzle over the muffins. Cool completely before devouring.