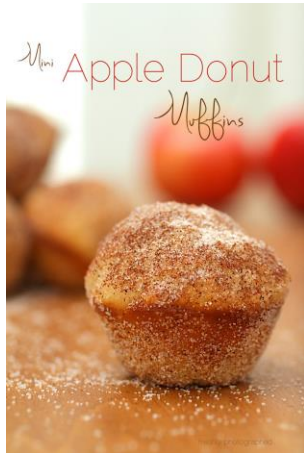


Mini Apple Donut Muffins

Serves: 24 mini muffins



Ingredients

Muffin

1½ C flour
½ C sugar
1½ tsp. baking powder
½ tsp. nutmeg
½ tsp. salt
⅓ C butter, cold
1 egg
¼ C milk
½ C apple, grated (1 large Gala apple or 2 small Gala apples)

Topping

2 Tbsp. butter, melted
¼ C sugar
½ Tbsp. cinnamon

Directions

Muffin

In a medium bowl, mix together the flour, sugar, baking powder, nutmeg and salt.

Cut in the butter until it's well incorporated and the mixture is coarse.

In a separate bowl, whisk together the egg and milk and set aside.

Peel and grate 2 small apples (or 1 large apple) to yield about ½ cup. Add to egg mixture and stir until coated.

Pour the wet apple mixture into the dry mixture and stir. The muffin batter will be thick. Add another tablespoon of milk if it appears too thick.

Spoon heaping tablespoonfuls into prepared muffin tin (lightly sprayed with cooking spray).

Bake at 375 degrees for 10 to 12 minutes or until they are slightly golden.

Topping

Melt 2 tablespoons butter and set aside.

In a bowl, mix sugar and cinnamon together.
Brush melted butter onto muffins and roll in the cinnamon sugar mixture.

Source: <http://freshlyphotographed.com/2014/10/mini-apple-donut-muffins/>

Photo By: freshlyphotographed.com