

Apple Pie Muffins

Course: **Muffins**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	22 minutes	37 minutes

Ingredients

For the Muffins:

- 200 g (1 1/2 cups) flour
- 2 eggs
- 70 g (1/3 cup) sugar
- 150 ml (2/3 cup) milk
- 80 ml (1/3 cup) neutral oil
- 2 tsp baking powder
- 1 tbsp cinnamon
- 2 apples, chopped into small cubes

For the cinnamon crumble:

- 60 g (1/4 cup) cold butter
- 80 g (2/3 cup) flour
- 35 g (3 tbsp) brown sugar
- 1 tbsp cinnamon

Directions

- Mix the Dry Ingredients:** In a bowl, whisk together the flour, baking powder, sugar, and cinnamon.
- Add Wet Ingredients:** Add the eggs, milk, and oil to the dry ingredients and whisk until smooth. Fold in the chopped apples carefully to distribute them evenly throughout the batter.
- Preheat the Oven:** Set your oven to 200°C (390°F) to get it ready for baking.
- Prepare the Cinnamon Streusel:** Combine cold butter, flour, brown sugar, and cinnamon with a fork until you have a crumbly texture.
- Fill the Muffin Pan:** Line your muffin pan with paper liners, fill each with batter, and sprinkle a generous amount of streusel on top of each muffin.
- Bake:** Start baking at 200°C (390°F) for 7 minutes, then lower the temperature to 175°C (350°F) and bake for another 15-20 minutes, until the tops are golden brown and a toothpick comes out clean.

7 Cool and Enjoy: Let the muffins cool before removing them from the pan. Once they're cool, enjoy their delicious apple pie flavors!