



Apple Cinnamon Muffins

Gather around as a family to bake and enjoy these yummy muffins!

Time to complete: 30 minutes

Age Group: 4yrs+ (parental assistance required)

Materials:

- Oven
- Muffin Tins
- Bowls
- Mixing spoons
- Measuring cups and spoons
- Mixer (optional)
- Paper muffin liners (optional)

Ingredients:

- 1 ½ cups - all purpose flour
- ½ cup - granulated sugar
- ½ cup - packed brown sugar
- 2 teaspoons - baking powder
- 2 teaspoons - ground cinnamon
- ½ teaspoon - salt
- ⅓ cup - vegetable or canola oil
- 1 - egg
- ⅓ cup - milk
- 2 - apples (cored, peeled and chopped)

Topping:

- ¼ cup - granulated sugar
- 2 tablespoons - all purpose flour
- 2 tablespoons - butter (room temperature)
- 1 teaspoon - ground cinnamon

Instructions:

1. Preheat oven to 400° F. Grease a 12 cup muffin tin or line with paper liners
2. In a medium bowl, whisk together all dry ingredients (flour, sugar, brown sugar, baking powder, cinnamon and salt)
3. Add oil, milk and egg into the dry ingredients and stir until combined
4. Fold in apples
5. Divide batter between the 12 muffin cups
6. In a small bowl mix topping ingredients, blending together with a fork, sprinkle topping over the unbaked muffins
7. Bake 15-20 minutes or until a toothpick inserted into the muffins comes out clean
8. Let cool and enjoy!

