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Apple Crunch Muffins

1 1/2 c. flour
1/2 c. brown sugar
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon
1/4 c. butter
1 egg
3/4 c. milk
1 c. chopped apples
Topping:
1/4 c. brown sugar
1/4 c. chopped pecans
1/2 tsp. cinnamon

In a bowl combine flour, sugar, baking powder, salt and cinnamon; cut in butter to form crumbs. Add beaten egg, milk and apples to crumb mixture. Stir just until moistened. Spoon batter into paper-lined muffin cups. Fill 2/3 full. Topping: Mix topping and sprinkle on top. Bake at 375° for 15-20 minutes. Yield: 12 muffins.

