

Pecan-Apple Cinnamon Muffins

Celebrate autumn any time of the year with these muffins and a mug of hot spiced cider.



Ingredient list for 6 large, 8 medium or 12 small muffins

1 ½ cups all-purpose flour - sifted
¼ cup sugar
¼ cup brown sugar - packed
3 teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 large egg - slightly beaten
½ cup vegetable oil
½ cup milk
1 teaspoon vanilla extract
½ apple - peeled & chopped
¾ cup pecans - chopped



- Grease bottoms and sides of muffin tins or use paper liners.
- Sift together flour, baking powder, salt and cinnamon into mixing bowl; add white and brown sugar; stir in pecans.
- Combine egg, oil and milk and vanilla in small bowl, blend well.
- Add all at once to dry ingredients, stirring just enough to moisten; batter will be thick.
- Spoon batter into prepared muffin cups.
- Bake in 375°F oven about 20 minutes for 12 muffins (25 minutes for 8 muffins, or 30 minutes for 6 - 3 ½ inch muffin cups) or until tester comes out clean.

Note: These muffins freeze well. Defrost on the countertop for about 30 minutes before serving. If you prefer sweeter muffins, sprinkle more brown sugar on the top before baking.