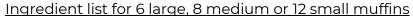
Pecan-Apple Cinnamon Muffins

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





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.

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