**Apple Pie Muffins**

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![d:\Documents and Settings\ilearn\Local Settings\Temporary Internet Files\Content.IE5\T05XPZNN\MC900441708[1].png]()**Ingredients**

560 mL flour

375 mL brown sugar

5 mL baking soda

2 mL salt

5 ml cinnamon

1 egg

250 mL buttermilk \*

125 mL margarine, melted

5 mL vanilla

500 mL apples, peeled and diced (approx.. 2 apples) – mac apples are nice

**Topping**

60 mL brown sugar

60 mL pecans or walnuts (optional) – be sure to crush small – could add to the batter

40 mL flour

5mL cinnamon

20 mL margarine, melted

*\*If you do not have buttermilk, add 25 mL white vinegar to 250 mL milk (80 mL milk powder)*

**Method**

1. Preheat oven to 375 F. Grease muffin tins.
2. Prepare topping and set aside. In a small bowl, combine brown sugar, pecans, flour and cinnamon. Drizzle with 30 mL melted margarine; toss with fork.
3. In a large bowl, combine flour, sugar, baking soda and salt.
4. In a separate bowl, combine egg, buttermilk, melted margarine and vanilla.
5. Dredge chopped apples in flour mixture. Make a well in dry ingredients.
6. Add wet ingredients all at once. Stir until dry ingredients are just moistened.
7. Equally fill muffin tin and evenly sprinkle topping on batter.
8. Bake for 25 minutes or until tops are firm to touch.