

Apple Fritter Muffins

Yields 24 muffins

Ingredients:

- 2 1/3 cups all-purpose flour
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3 teaspoon cinnamon
- 1 cup buttermilk
- 1/4 cup applesauce
- 1/4 cup canola oil
- 2 large eggs
- 1 cup sugar
- 1/3 cup brown sugar
- 2 teaspoons vanilla extract, divided
- 1 cup confectioners' sugar
- 2 tablespoons butter, melted

For the apples:

- 2 large granny smith apples, 1/4-inch dice
- 3 tablespoons butter
- 1/3 cup sugar
- 2 teaspoon cinnamon
- 1/3 cup all-purpose flour

Directions:

1. Preheat the oven to 375 degrees F. Line a 12-cup standard muffin tin with paper liners; set aside.
2. Heat a large skillet over medium heat. Add the apples, butter, sugar, cinnamon and 2 tablespoons water.
3. Cook until the apples are tender, about 10 minutes.

4. Stir in the flour to coat the apples; set aside.
5. In a large bowl, combine the flour, baking powder, baking soda, salt and cinnamon.
6. In a large glass measuring cup or another bowl, whisk together the buttermilk, applesauce, canola oil, eggs, sugar, brown sugar and 1 teaspoon vanilla extract.
7. Pour mixture over dry ingredients and stir using a rubber spatula just until moist.
8. Add the apple mixture and gently toss to combine.
9. Scoop the batter evenly into the muffin tray.
10. Place into oven and bake for 15-17 minutes, or until a tester inserted in the center comes out clean.
11. To make the glaze, combine the confectioners' sugar, butter, remaining 1 teaspoon vanilla extract and 1 tablespoon hot water.
12. Whisk until smooth. If the glaze is too thick, add more water as needed.
13. When the muffins are done, cool for 10 minutes and drizzle the glaze on each muffin.
14. Allow glaze to set before serving.

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