

Apple Pie Muffins

Yields 12 muffins

Ingredients:

- 2 1/4 cups all-purpose flour
- 2 teaspoons pumpkin pie spice
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, melted
- 1 cup buttermilk
- 1 1/4 cup brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups chopped Granny Smith apples

For the crumb topping:

- 1/3 cup all-purpose flour
- 1/4 cup rolled oats
- 1/2 cup brown sugar, packed
- 1 teaspoon cinnamon
- 3 tablespoons unsalted butter, melted

Directions:

1. Preheat the oven to 375 degrees F. Line a 12-cup standard muffin tin with paper liners; set aside.
2. To make the crumb topping, combine the flour, oats, brown sugar, cinnamon and butter in a small bowl; set aside.
3. In a large bowl, combine the flour, pumpkin pie spice, baking soda and salt.
4. In a large glass measuring cup or another bowl, whisk together the butter, buttermilk, brown sugar, egg and vanilla.
5. Pour mixture over dry ingredients and stir using a rubber spatula just

until moist.

6. Add the apples and gently toss to combine.
7. Scoop the batter evenly into the muffin tray. Sprinkle with reserved topping, using your fingertips to gently press the crumbs into the batter.
8. Place into oven and bake for 20-25 minutes, or until a tester inserted in the center comes out clean.
9. Remove from oven and cool on a wire rack.

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