**Apple Pie Muffins**

**Yield: 6 muffins**

(Groups of 2-3 people)

**Ingredients:**

275 mL all-purpose flour

2 mL baking soda

![C:\Users\heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\TA957G11\MC900296276[1].wmf]()1 mL salt

125 mL brown sugar

1 egg

2 mL vanilla extract

125 mL buttermilk

60 mL margarine, melted

1 apple, peeled and diced (small)

Muffin **Topping** Ingredients:

15 mL brown sugar

1 mL cinnamon

1 mL nutmeg

**Directions:**

1. Check that the oven racks are in the middle position or one below.
2. Preheat oven to 375°F (190°C).
3. Grease muffin tins or line with paper liners.
4. Peel, core and dice apple (**small**).
5. In large bowl, sift together flour, baking soda, and salt. Stir in 125 mL brown sugar.
6. In separate small bowl, lightly beat egg with a fork. Stir in vanilla and buttermilk.
7. Heat margarine for 30 seconds in microwave in a glass measuring cup or custard cup covered with a paper towel. Add to liquid ingredients. Stir in the diced apple.
8. Make a well in the dry ingredients and pour in liquid **all at once**. Stir just enough to moisten, being careful not to over mix. The batter will appear lumpy.
9. Spoon into prepared muffin cups. Divide batter equally amongst the cups.
10. **To make the topping:** In a custard cup or small bowl, stir together 15 mL brown sugar with the cinnamon and nutmeg. Sprinkle the topping over the **unbaked** muffins.
11. Bake in 375°F (190°C) oven for 18-20 minutes or until tops are golden. The muffins should be gently rounded and have a pebbly appearance. A toothpick inserted in the centre should come out dry.
12. Remove muffins from pan and cool on a wire rack.