

Basic Apple Muffins

Ingredients

- 1 egg
- 2/3 cup whole milk
- 2 Tbsp melted butter, cooled
- 1/3 cup sugar

- 1 tsp of a good vanilla
- 2 cups baking mix
- 2 tsp of a good cinnamon or apple pie spice
- 1 medium apple, chopped (½-inch dice)

Preheat oven to 400°F. You will need a 12-cup muffin pan, only grease the bottom. If using paper liners, grease the insides.

Instructions

1. In a medium mixing bowl, mix the first 4 ingredients until well combined. Stir in the baking mix and spice until moistened; fold in apple.
2. Place equal amounts of batter into each cup of the muffin pan; bake until golden brown about 16 minutes. Cool; store in sealed container.

Options

- You can add ½ cup chopped nuts, ¼-inch dice to the batter.
- Add a pinch of sparkling sugar sprinkled on top of each muffin.
- Amaretto or almond extract can be used instead of vanilla.
- Raisins or chopped dates are great additions too!