

APPLE MUFFINS

Makes two large pans of Muffins

INGREDIENTS

3 Eggs, beaten
1 tsp Vanilla
1 cup Oil
2 cups 1/4" cubed Diced Apples
2 cups Sugar
3 cups Flour
1 tsp Salt
1 tsp Ginger
1 tsp Cloves
1 tsp Cinnamon
1/4 tsp Baking Powder
1 tsp Baking Soda
1 cup chopped Nuts or Fruit (Optional)

DIRECTIONS

1. Spray large Muffin pan for release
2. Sprinkle cups with Cinnamon & Sugar mix before adding batter
3. Mix ingredients together (add nuts or fruit – optional)
4. Pour 1/2 cup batter mix into each muffin cup
5. Sprinkle with cinnamon & sugar
6. Top with extra fruit or chopped nuts (optional)
7. Bake at 350⁰ F - for 28 to 30 minutes

Refrigerate 1/2 mix for later bake – Repeat steps 1 thru 7.