

AUTUMN APPLE PIE MUFFINS/DONUTS

by Simply Creative Chef Rob Scott

2 ¼ cups all-purpose flour
1 tsp baking soda
½ tsp salt
1 egg
1 cup buttermilk
½ cup butter, melted
1 tsp vanilla extract
1 ½ cups packed brown sugar
1 large diced apple
½ cup packed brown sugar
1/3 cup all-purpose flour
1 tsp ground cinnamon
2 tbsp butter, melted

- ❖ Preheat oven to 375F
- ❖ Grease a 12-cup muffin/donut tin
- ❖ In a large bowl, stir together 2 ¼ cups flour, baking soda and salt
- ❖ In a separate smaller bowl, mix together the egg, buttermilk, ½ cup melted butter, vanilla and 1 ½ cups of brown sugar until sugar has dissolved
- ❖ Pour into the flour mixture and sprinkle the diced apple into the bowl as well
- ❖ Stir just until everything is blended
- ❖ Spoon into the prepared muffin/donut tin, filling the cups to the top
- ❖ In a small bowl, stir together ½ cup brown sugar, 1/3 cup flour and cinnamon
- ❖ Drizzle in 2 tbsp of melted butter while tossing with a fork until well blended
- ❖ Sprinkle this over the tops of the muffins/donuts bake for 25 minutes in the preheated oven or until the tops of the muffins/donuts spring back when lightly pressed