

Apple Nut Muffins

in a RATIONAL SelfCookingCenter



Ingredients

servings: 10

- 4 1/2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 3 teaspoons ground cinnamon
- 1 1/2 teaspoons grated nutmeg
- 6 large eggs
- 1 1/2 cups buttermilk – or sour cream
- 12 tablespoons melted unsalted butter

- 3 cups packed light brown sugar
- 3 cups peeled – cored, and chopped sweet apples
- 1 1/2 cups chopped walnuts

Streusel Topping:

- 3/4 cup plus 1 tablespoon finely chopped walnuts
- 3/4 cup plus 1 tablespoon packed light brown sugar
- 6 tablespoons all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 6 tablespoons melted unsalted butter

Method

1. Preheat the oven on Sweet Baking.
2. Grease a 12-cup muffin tin and set aside. Into a large bowl, sift together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg. In another bowl, whisk together the eggs, buttermilk, and melted butter.
3. Add the sugar and whisk to combine. Add to the dry ingredients and mix until just combined. Fold in the apples and walnuts.
4. Divide the batter among the muffin tin cups, filling each about 2/3 full.
5. To make the streusel topping, in a small bowl, combine all the ingredients and stir until well combined and crumbly.
6. Sprinkle about 1 tablespoon of the crumb mixture over the top of each muffin. Bake until probe inserted into a muffin comes out clean, about 25 minutes. Remove from the oven and let sit in the muffin tin for 10 minutes.

Turn out onto a wire rack and let cool slightly before serving.

