



431 Rt. 202, Hemmingford, Québec - (450) 247-3414

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Apple Muffins

Portions : 16

INGREDIENTS

Topping

10 g (1/2 cup) brown sugar
38 g (1/3 cup) flour
5 g (1 tsp) cinnamon
30 ml (2 tblsp) melted butter

Dough

255 g (2 ¼ cup) flour
5 g (1 tsp) baking soda
2 g (1/2 tsp) salt
1 oeuf
250 ml (1 cup) milk
15 ml (1 tsp) lemon juice
125 ml (1/2 cup) melted butter
5 ml (1 tsp) vanilla
300 g (1 1/2 cup) brown sugar
500 ml (2 cups) apples, cut into small pieces.

Preheat oven at 375°F (190°C).

Topping

In a bowl, mix together brown sugar, flour and cinnamon.
Using a fork, gently blend in the melted butter.

Dough:

In a large bowl, mix together flour, baking soda and salt.
In another bowl, whip together egg, milk, lemon juice, butter and vanilla.
Add brown sugar, stirring continuously.
Mix this together with the dry ingredients.
Add the apple pieces and stir until all ingredients are well blended.

Grease muffin pans and fill each cup approx ¾ full. Add topping.
Cook in the oven at 375°F (190°C) about 25 minutes or until a toothpick inserted into a muffin comes out dry and the topping is nice and golden.