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## Apple Muffins

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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.