THANKSGIVING APPLE PIE CRUMBLE MUFFINS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6-8 muffins

Crumble:
½ cup all-purpose flour
¼ cup and 2 tablespoons brown sugar, light or dark
1 tablespoon granulated sugar
¾ teaspoon ground cinnamon
3 tablespoons unsalted butter, melted
Muffins:
¼ cup canola oil (or vegetable oil)
¼ cup firmly packed light brown sugar
2 tablespoons granulated sugar
¼ cup buttermilk
1 large egg, lightly beaten
¾ teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
½ teaspoon ground cinnamon
¼ teaspoon salt
1 cup peeled and chopped apples, apple pieces chopped small – you can use preferred apple. I like to use a sweet/tart type like Golden delicious or Gala

Directions:

- Preheat the oven to 375 degrees F
- Line a 6-count muffin time with paper liners or grease/flour

Crumble:

- Prepare the crumble first by whisking together flour, sugars, and cinnamon
- Pour the melted butter into the mixture and using a fork, stir until crumbles form and set aside

Muffins:

- In a medium-large bowl, whisk together oil, brown sugar, granulated sugar, and buttermilk
- Whisk well until all ingredients are well combined, about 1 minute
- Add egg, whisking until combined
- Stir in vanilla extract

- In a separate, medium-sized bowl, stir together flour, baking powder, cinnamon, and salt
- Gradually stir flour mixture into wet mixture until just combined – do not over-mix
- Gently fold in apple pieces
- Divide batter into prepared muffin tins, filling each about ¼ of the way full
- Top with crumble topping, splitting evenly among each muffin
- Bake for 25 minutes until toothpick inserted in center should come out mostly clean with no wet batter on it
- Allow muffins to cool before eating
- Bag 1- Flour, Sugar, Brown Sugar and Cinnamon for Crumble
- Bag 2-Brown Sugar and White Sugar
- Bag 3-Flour, Baking Powder, Cinnamon and Salt
- Please read recipe and use exact ingredients on recipe and watch video for best results.