

# Apple Cinnamon Muffins

## INGREDIENTS

- 2 cups all-purpose flour + 2 teaspoons for coating apples
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon apple pie spice + ¼ teaspoon for coating apples
- 2 cups peeled, diced apples
- ½ cup unsalted butter, room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- ¼ cup milk
- ¼ cup apple cider, reduced

### Cinnamon Sugar Topping

- ¼ cup melted butter
- 1 tsp. cinnamon
- ¼ cup sugar

### Vanilla Icing

- ½ cup confectioners' sugar
- 1½ Tablespoons heavy cream
- ½ teaspoon pure vanilla extract

## DIRECTIONS

1. Begin by reducing the apple cider. Bring 1 cup to a boil, reduce to a simmer and simmer until reduced by 1/2, so that you have 1/2 cup, about 10-15 minutes. Allow the reduced cider to cool. You'll only use 1/4 cup of the reduced cider.
2. Heat oven to 375° F. Spray a 12-cup muffin tin with oil or baking spray of choice. You could also line the tin with cupcake liners.
3. Sift together 2 cups flour, baking powder, salt, and 1 teaspoon of apple pie spice in a medium bowl. Set aside.
4. Mix 2 teaspoons flour with ¼ teaspoon of apple pie spice. Toss the diced apples with the flour/cinnamon mixture to coat apples in a separate bowl. Set aside.
5. Using a hand held mixer or a stand mixer with the paddle attachment, cream together the butter and sugar until lightened in color, about 3 minutes. Add one egg at a time, making sure to fully incorporate before adding the next. Add vanilla extract and beat until incorporated.
6. Gently fold in flour mixture, alternating with milk. Stir until just combined. Fold in diced apples.
7. Scoop mixture into prepared muffin tins, filling about 2/3 to 3/4 full. Bake until a toothpick or skewer inserted in the middle comes out clean, about 30 minutes.
8. Prepare topping for muffins while the muffins are baking. Melt the butter. In a separate bowl, mix together the granulated sugar and cinnamon and set aside.
9. Once muffins have baked, remove from the oven and allow to cool slightly in the muffin tin. Then, remove each muffin and brush the butter on with a pastry brush and then sprinkle cinnamon sugar mixture on top. Or, you can skip the cinnamon sugar topping and drizzle with vanilla icing. Place onto a plate to finish cooling. **Make the Vanilla icing:** whisk together the confections' sugar, cream and vanilla. Then, drizzle over warm or cooled muffins.

Recipe credit: Adapted from <https://addapinch.com/cinnamon-apple-muffins-recipe/>

