

Apple Muffins

Any day that starts with these tender apple muffins is bound to be a good one.

By **Southern Living Test Kitchen** | Updated on November 4, 2023

Active Time: 15 mins

Total Time: 55 mins

Ingredients

1 1/2 cups diced Fuji apple (from 1 [8- to 9-oz.] apple)

1/2 cup granulated sugar

2 cups all-purpose flour

1/3 cup packed light brown sugar

1 Tbsp. baking powder

1/2 tsp. salt

1/2 tsp. ground cinnamon

1/2 cup whole milk

1/2 cup salted butter, melted and cooled

1 tsp. vanilla extract

2 large eggs, lightly beaten

Directions

Step 1

Prepare oven and muffin pan:

Preheat oven to 400°F. Lightly grease a 12- cup muffin pan with cooking spray or line with baking liners.

Step 2

Combine apple and sugar:

Place apple and granulated sugar in a medium bowl; toss to coat, and let stand 10 minutes.

Step 3

Combine dry ingredients:

Meanwhile, whisk together flour, brown sugar, baking powder, salt, and cinnamon in a large bowl.

Step 4

Make muffin batter:

Stir milk, melted butter, vanilla, and eggs into apple mixture; add to flour mixture, stirring until just combined.

Step 5

Add batter to muffin cups:

Divide batter evenly among prepared muffin cups.

Step 6**Bake muffins:**

Bake in preheated oven until a wooden pick inserted in center comes out clean, 18 to 19 minutes.

Step 7**Cool muffins:**

Cool in pan 5 minutes; remove muffins to a wire rack, and let cool 15 minutes to serve warm. Or let cool to room temperature.