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## APPLE MUFFINS

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Published: 08/21/2013 in quick and easy, whole grain,



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These moist, tender muffins, studded with fresh apple and sporting a crown of crunchy brown sugar, will keep well for several days. You don't even need to heat them up to enjoy them, which makes them a perfect after-school snack.

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## Ingredients

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☒ Volume ☐ Ounces ☐ Grams

1/2 cup (8 tablespoons) unsalted butter, at room

### AT A GLANCE

PREP  
11/28/2015 08:10 AM  
10 mins. to 20 mins.

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- temperature
- 
- 1/2 cup granulated sugar
- 
- 3/4 cup brown sugar, divided
- 
- 1 large egg
- 
- 1 cup buttermilk; or 1 cup plain (not Greek-style) yogurt; or 3/4 cup Greek-style yogurt + 1/4 cup milk
- 
- 1 cup (4 ounces) King Arthur White Whole Wheat Flour (/shop/items/king-arthur-white-whole-wheat-flour-5-lb)
- 
- 1 cup King Arthur Unbleached All-Purpose Flour (/shop/items/king-arthur-unbleached-all-purpose-flour-5-lb)
- 
- 1 teaspoon baking powder
- 
- 1 teaspoon baking soda
- 
- 1/4 teaspoon salt
- 
- 1 tablespoon ground cinnamon (/shop/items/vietnamese-cinnamon-3-oz)
- 
- 2 cups peeled, cored, and chopped apples; about 2 large apples, about 3/4 pound whole apples
- 

TOTAL  
35 mins. to 50 mins.

YIELD  
12 muffins

☰ [Nutrition information](#)



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## Instructions

1. Preheat the oven to 375°F. Grease and flour a 12-cup muffin pan, or line with papers and grease the insides of the papers.
2. Mix together the butter, granulated sugar, and 1/4 cup of the brown sugar, beating until fluffy.
3. Add the egg and mix well, stopping once to scrape the sides and bottom of the bowl.
4. Gently mix in the buttermilk or yogurt.
5. Stir in the flours, baking powder, baking soda, salt, and cinnamon.
6. Fold in the chopped apples.
7. Divide the batter evenly among the prepared muffin cups, sprinkling the remaining 1/2 cup brown sugar on top.
8. Bake the muffins for 25 to 30 minutes, or until a toothpick inserted into the center of a muffin comes out clean.
9. Remove the muffins from the oven, cool them for 5 minutes in the pan, then turn

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10. Yield: 12 muffins.

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Reviews

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★★★★★

11/25/2015

Alison  
from North Carolina

I had to substitute Earth Balance, soy milk/vinegar, and flax for the dairy and egg due to my daughters' allergies. The muffins were still tasty and disappeared quickly! I'm sure they would be even better if I could use the actual ingredients! Many thanks to KAF for the detailed blog on homemade egg replacer!

★★★★★

11/22/2015

DonChaCha

<http://community.kingarthurfour.com>

[/user/1706641](http://community.kingarthurfour.com/user/1706641)

from KAF Community

<http://community.kingarthurfour.com>

I made these for breakfast this morning, following the recipe exactly (with buttermilk), and they are delicious. I wouldn't change a thing. So tender they melt in your mouth. Yum.

★★★★★

11/07/2015

Maya  
from CT

Made them for breakfast. Came out great! The only thing is the brown sugar kind of ran a lot but it was probably my oven because the ones closer to the door didn't run and came out perfect. Loved how moist they were.

★★★★★

11/05/2015

Alexandra  
from Kennewick, WA

This is a seriously great recipe. I doubled it and ended up with 24 big, moist, delicious muffins! Here are my modifications: I used medium eggs, so I added 1/3 cup of egg whites. I also added about 1/2 cup of apple sauce (so I could use a touch less sugar). I used plain, nonfat yogurt, baked for 27 minutes, and these muffins ended up extremely moist. Next time I'll omit the brown sugar sprinkle on top; it wasn't crumbly or crunchy and just not worth the added sugar.

*Alexandra, we're so glad you enjoyed this recipe, and thank you so much for sharing your modifications with us and other bakers. Bryanna@KAF*

★★★★★

11/03/2015

kathleenbigford

<http://community.kingarthurfour.com>

[/user/1398171](http://community.kingarthurfour.com/user/1398171)

from KAF Community

<http://community.kingarthurfour.com>

BEST apple muffins. Got 18 muffins by filling cups 2/3rds full. Kearsarge Food Hub board of directors seal of AMAZING.

★★★☆☆

10/15/2015

I followed the recipe exactly, used whole fat plain yogurt (not greek), fresh picked jonathan apples, even made a double batch with the thought to take some to the office. The are tasty...but dry. I have buttermilk, so I might try the recipe again this weekend...but I was so disappointed. These will probably go in the trash. Even my nephew said they were dry.

*We're sorry to hear your muffins came out dry. The most common culprits of dry muffins are being a bit heavy-handed with the flour (be sure you fluff and sprinkle it into the measuring cup instead of scooping directly from the bag) and over-baking. Try reducing the baking time by about 3-5 minutes to see if that gives you a more tender muffin next time. Good luck! Kye@KAF*

10/08/2015

errign  
(<http://community.kingarthurflour.com/user/3458842>)  
from KAF Community  
(<http://community.kingarthurflour.com>)

Yummy. I lightly sprinkled tops with cinnamon sugar rather than the 1/2 cup of brown sugar listed. Next time, I would grate the apple, but that was just personal preference. Recipe made 12 large muffins, baked for 25 minutes.

★★★★★

10/06/2015

Katie G.  
(<http://community.kingarthurflour.com/user/1903091>)  
from KAF Community  
(<http://community.kingarthurflour.com>)

My favorite KAF recipe! I've made these muffins many times. I use all White Whole Wheat Flour, shred the apple and use two varieties (usually a Granny Smith plus something sweeter).

★★★★★

09/22/2015

Baker mama  
from NC

Great, easy, tasty recipe! I used two cups of grated apple instead of chopped (I like the texture better), I squeezed out a little moisture before adding I to recipe. I also omitted the sugar sprinkled on top. Kids (and I) love them.

★★★★☆

09/07/2015

Marisk  
(<http://community.kingarthurflour.com/user/2839449>)  
from KAF Community  
(<http://community.kingarthurflour.com>)

Very moist with perfect top crust. I just wish it had more flavor...maybe if I try it with a different type of apple???

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