



# Fitch Hill Inn

*A Bed & Breakfast*

## Apple Muffins

Tasty and nutty

Half	Full	
1	2	cups finely chopped apples (McIntosh)
¼	½	cup granulated sugar
¼	½	cup brown sugar
1	2	cups flour
1/4	1/2	teaspoon salt
1	2	teaspoons baking powder
1	2	teaspoons cinnamon
1/3	2/3	cup vegetable oil
1	2	eggs
1/2	1	teaspoon vanilla
¼	½	cup chopped walnuts

1. Preheat oven to 350 degrees.
2. Spray muffin tins with cooking oil.
3. In a medium bowl, thoroughly combine apples and sugar. Add the remaining dry ingredients. Mix well.
4. In a large bowl, combine oil, egg, nuts and vanilla. Add dry ingredients and stir until just combined. The batter will be very thick and gooey.
5. Fill muffin tins 2/3 full. Bake for 30 minutes. Can be frozen.

Yield:

Half – 6 regular muffins

Full – 12 regular muffins

Trick: Don't over-mix the batter as this toughens the muffins. Stir enough to combine, but don't worry if there are a few lumps.