

Cinnamon Apple Muffins

Ingredients

Muffin:

- 1 cup Original Mix
- 1 cup all-purpose flour
- 1/3 cup brown sugar, packed
- 2 tsp baking powder
- 1 tsp ground cinnamon
- 1 medium apple, peeled, chopped
- 1 cup 2% milk
- 1/3 cup vegetable oil
- 1 egg, slightly beaten
- 1 tsp vanilla extract

Topping:

- 1 tbsp + tsp granulated sugar
- 1/2 tsp ground cinnamon

How to make it

1. Preheat oven to 400°F.
2. Spray 12 medium muffin cups with nonfat cooking spray or line with paper baking cups.
3. For muffin, combine pancake mix, flour, brown sugar, baking powder and cinnamon in medium bowl. Mix in apples until well combined.
4. In small bowl, combine milk, oil, egg and vanilla; add to flour mixture. Mix just until dry ingredients are moistened.
5. Fill muffin cups 3/4 full.
6. For topping, combine sugar and cinnamon. Sprinkle heaping 1/4 tsp over each muffin.
7. Bake 18-20 minutes or until toothpick inserted in center comes out clean.
8. Cool 2 minutes in pan. Remove to cooling rack.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	18-20 min	28 min	12

Made with



Original Mix