Apple Cinnamon Muffins

Yield- 18 muffins

Ingredients

* 2½ cups all-purpose flour
* 2 tsp. baking powder
* 1 tsp. baking soda
* ½ tsp. salt
* 1¼ tsp. ground cinnamon
* ¾ cup old-fashioned oats
* 8 tbsp. unsalted butter, at room temperature
* ½ cup packed brown sugar
* 2/3 cup applesauce
* 2 large eggs
* 1½ tsp. vanilla extract
* 1 cup milk
* ¾ cup chopped apples

Directions

1. Preheat the oven to 350˚ F.
2. Line the wells of two muffin pans with paper liners (about 18 liners total).  Set aside.
3. In a medium mixing bowl, combine the flour, baking powder, baking soda, salt, and cinnamon.  Mix lightly with a fork to blend.  Stir in the oats.
4. In the bowl of an electric mixer fitted with the paddle attachment, cream together the butter and sugar until light and smooth, 1-2 minutes.
5. Beat in the applesauce, eggs and vanilla extract until incorporated.
6. With the mixer on low speed, mix in the dry ingredients in three additions alternately with the milk, beginning and ending with the dry ingredients and beating just until incorporated.
7. Fold in the apples with a rubber spatula.
8. Divide the batter evenly between the prepared muffin cups.
9. If desired drizzle lightly with maple syrup and sprinkle with sugar.
10. Bake about 18-20 minutes, or until a toothpick inserted in the center comes out clean.
11. Cool in the pan for 5-10 minutes, then transfer to a wire rack to cool completely.
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