THANKSGIVING APPLE PIE CRUMBLE MUFFINS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6-8 muffins

Crumble:

½ cup all-purpose flour

¼ cup and 2 tablespoons brown sugar, light or dark

1 tablespoon granulated sugar

¾ teaspoon ground cinnamon

3 tablespoons unsalted butter, melted

Muffins:

¼ cup canola oil (or vegetable oil)

¼ cup firmly packed light brown sugar

2 tablespoons granulated sugar

¼ cup buttermilk

1 large egg, lightly beaten

¾ teaspoon vanilla extract

1 cup all-purpose flour

1 teaspoon baking powder

½ teaspoon ground cinnamon

¼ teaspoon salt

1 cup peeled and chopped apples, apple pieces chopped small – you can use preferred apple. I like to use a sweet/tart type like Golden delicious or Gala

**Directions:**

* Preheat the oven to 375 degrees F
* Line a 6-count muffin time with paper liners or grease/flour

Crumble:

* Prepare the crumble first by whisking together flour, sugars, and cinnamon
* Pour the melted butter into the mixture and using a fork, stir until crumbles form and set aside

Muffins:

* In a medium-large bowl, whisk together oil, brown sugar, granulated sugar, and buttermilk
* Whisk well until all ingredients are well combined, about 1 minute
* Add egg, whisking until combined
* Stir in vanilla extract
* In a separate, medium-sized bowl, stir together flour, baking powder, cinnamon, and salt
* Gradually stir flour mixture into wet mixture until just combined – do not over-mix
* Gently fold in apple pieces
* Divide batter into prepared muffin tins, filling each about ¼ of the way full
* Top with crumble topping, splitting evenly among each muffin
* Bake for 25 minutes until toothpick inserted in center should come out mostly clean with no wet batter on it
* Allow muffins to cool before eating
* Bag 1- Flour, Sugar, Brown Sugar and Cinnamon for Crumble
* Bag 2-Brown Sugar and White Sugar
* Bag 3-Flour, Baking Powder, Cinnamon and Salt
* Please read recipe and use exact ingredients on recipe and watch video for best results.