



THE J.M. SMUCKER CO.

Apple Cranberry Crumble Muffins

Prep Time **Cook Time** **Serves** **Difficulty**

20 mins 25 mins 15 N/A

Ingredients

- **Topping:**

- 1/4 cup (50 mL) natural turbinado sugar
- 1/4 cup (50 mL) almonds, chopped
- 3 tbsp (45 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

- 1/2 tsp (2 mL) cinnamon
- 1 tbsp (15 mL) Canola Oil

- **Muffins:**

- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) packed brown sugar

- 1 tsp (5 mL) baking soda

- 1 egg

- 1 1/2 cups (375 mL) plain yogurt

- 1/3 cup (75 mL) Canola Oil

- 2 cups (500 mL) peeled and diced apples

- 3/4 cup (175 mL) cranberries, fresh or frozen

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 15 muffin cups with paper liners.

Step 2:

Topping: Combine all ingredients. Mix well in a small bowl. Set aside.

Step 3:

Muffins: Combine flour, brown sugar and baking soda in large bowl.

Step 4:

Whisk egg, yogurt and oil in medium bowl. Add to flour mixture, stirring just until moistened. Stir in apples and cranberries.

Step 5:

Fill prepared muffin cups with batter. Sprinkle with topping.

Step 6:

Bake in preheated oven for 20 to 25 minutes or until a toothpick inserted in centre of muffin comes out clean.

Images

