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

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- 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

