THE J.M. SMUCKER Co

Apple 'n Cheddar Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	23 mins	12	N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/3 cup (75 mL) sugar
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/4 tsp (1 mL) cinnamon
- 1/3 cup (75 mL) grated Parmesan cheese
- 3/4 cup (300 mL) grated sharp Cheddar cheese, divided
- 1 egg
- 1 cup (250 mL) buttermilk or sour milk
- 1/4 cup (50 mL) Vegetable or Canola Oil
- 1 medium size tart apple, finely chopped

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Grease or line muffin cups with paper liners.

Step 2:

Combine flour, sugar, baking powder, baking soda, salt, cinnamon, parmesan cheese, and 1/2 cup cheddar cheese in large mixing bowl.

Step 3:

Whisk egg, buttermilk, oil and apple together thoroughly in a separate large bowl.

Step 4:

Add buttermilk mixture all at once to flour mixture. Stir just until moistened.

Step 5:

Fill prepared muffin cups.

Step 6:

Sprinkle tops with remaining 1/4 cup (50 mL) cheddar cheese if desired.

Step 7:

Bake in preheated oven for 18 to 20 minutes or until a toothpick inserted in center of muffin comes out clean.

Images

