

Baked Apple Flavored Muffins

Ingredients

- Non-stick cooking spray
- 1 3/4 Cups of all-purpose flour
- 1 1/4 Teaspoons baking powder
- 3/4 Teaspoon fine sea salt (optional)
- 1 Teaspoon ground cinnamon
- 1/2 Teaspoon freshly grated nutmeg
- 2 Sticks unsalted butter, at room temperature
- 3/4 Cup of light brown sugar
- 1/4 Cup granulated sugar
- 2 Large eggs, at room temperature
- 1 Teaspoon vanilla extract
- 1/4 Cup apple juice
- 4 Ounces of apple sauce

Preparation

1. Heat the oven to 350 degrees. Lightly grease 2 6-cavity muffin pans (or a 12-cup muffin tin) with nonstick spray. In a medium bowl, add the flour, baking powder, salt, cinnamon and nutmeg. Whisk to combine. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream butter, brown sugar and granulated sugar on medium speed until light and fluffy, 3 to 4 minutes. Add the eggs one at a time and mix until well incorporated after each addition, scraping the bowl as necessary. Beat in the vanilla extract. Alternatively, use a handheld mixer.
3. Add the flour mixture and mix on low speed until incorporated. With the mixer running, add the apple juice in a slow, steady stream and then add the apple sauce, mix to combine. Scrape the bowl well to make sure the batter is homogeneous.

4. Spoon the batter into prepared muffin pans, filling them about $\frac{2}{3}$ of the way full (you can also do this using a disposable piping bag or a resealable plastic bag with a $\frac{1}{2}$ -inch opening cut from one corner). Bake until evenly golden brown and a toothpick inserted into the center of the thickest portion comes out clean, 15 to 20 minutes. Rotate the pans halfway through baking.

5. **Optional:** While the muffins bake, whisk $\frac{1}{2}$ cup granulated sugar and 1 teaspoon cinnamon together in a small bowl to combine. In a separate small bowl, melt 6 tablespoons of butter in the microwave. Let the muffins cool for 5 minutes after baking, then unmold them from the pans, brush the tops with the melted butter and dip the tops in the cinnamon sugar while they are still warm. Serve immediately, or let cool to room temperature.