

# Apple and Cinnamon Muffins

Prep: 15 minutes • Cook: 22-25 minutes

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*Tender, fluffy muffins studded with juicy apple pieces and warmly spiced with cinnamon, crowned with a delicate cinnamon-sugar crust for a cozy, autumnal bite.*

## Ingredients

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- 2 cups apples (chopped)
- 2 1/2 cups flour
- 3/4 cup granulated sugar
- 1/4 cup brown sugar
- 1 tablespoon cinnamon
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 large eggs
- 2/3 cup milk
- 1/2 cup oil
- 2 teaspoons vanilla extract
- 1/4 teaspoon cinnamon (for topping)
- 1 tablespoon granulated sugar (for topping)

## Instructions

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1. Preheat the oven to 375°F (190°C). Grease a muffin tin or line with muffin cups.
2. Chop the apples into small, even pieces. In a small bowl, mix the topping sugar and cinnamon; set aside.
3. In a large bowl, combine flour, granulated sugar, brown sugar, cinnamon, baking powder, and salt.
4. In a separate bowl, whisk together the eggs, milk, oil, and vanilla extract until smooth.
5. Pour the wet ingredients into the dry and mix just until combined; do not overmix. Fold in the chopped apples.
6. Divide the batter among the muffin cups, filling each about 3/4 full. Sprinkle tops with the cinnamon-sugar topping.
7. Bake for 22–25 minutes, or until golden and a toothpick inserted in the center comes out clean.
8. Cool in the pan for 5 minutes, then transfer muffins to a wire rack to cool. Serve warm or at room temperature.

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**Tags:** Breakfast, Muffins, Baking, Apple, Cinnamon, Fall

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