

Apple Cider Spice Muffins with Cinnamon-Sugar Coating

Prep: 30 minutes • Cook: 20 minutes

Moist, tender muffins bursting with layered apple flavor from reduced cider, applesauce, and shredded apple, warmly perfumed with cinnamon and baking spices. Finished with a buttery cinnamon-sugar coat for classic apple-cider-donut vibes.

Ingredients

- 3/4 cup (180 ml) apple cider (fresh; reduce to 1/4 cup)
- 1 3/4 cups (219 g) all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/2 cup (120 ml) vegetable oil or melted coconut oil
- 1/2 cup (100 g) light or dark brown sugar
- 1/2 cup (100 g) granulated sugar
- 2 large eggs (at room temperature)
- 1/4 cup (60 g) unsweetened applesauce
- 1 1/2 cups (210 g) apple (peeled and shredded)
- 3/4 cup (90 g) walnuts (optional) (chopped)
- 1/2 cup (100 g) granulated sugar (for topping)
- 1 1/2 teaspoons ground cinnamon (for topping)
- 2 tablespoons (28 g) unsalted butter (for topping) (melted)

Instructions

1. Reduce the cider: In a small saucepan, simmer 3/4 cup (180 ml) fresh apple cider over medium heat, stirring occasionally, until reduced to 1/4 cup (60 ml), about 20 minutes. Cool to room temperature.
2. Preheat the oven to 425°F (218°C). Line or grease a 12-count muffin pan.
3. Whisk dry ingredients: In a large bowl combine flour, baking powder, baking soda, salt, cinnamon, allspice, cloves, and nutmeg.

4. Whisk wet ingredients: In a medium bowl whisk oil, brown sugar, granulated sugar, eggs, applesauce, and the cooled reduced apple cider until smooth.
5. Combine: Pour wet ingredients into dry ingredients and whisk just until combined. Fold in shredded apple and walnuts (if using).
6. Portion: Divide batter evenly among 12 muffin cups, filling each to the top.
7. Bake: Bake 5 minutes at 425°F (218°C), then reduce oven to 350°F (177°C) and bake 15–16 minutes more, until a toothpick comes out clean.
8. Cool: Let muffins cool in the pan on a rack for 10 minutes, then transfer to the rack.
9. Topping: Mix granulated sugar and cinnamon in a bowl. Brush tops of warm muffins with melted butter, then dip tops (or roll entire muffin) in cinnamon-sugar to coat.
10. Storage: Cover lightly and store at room temperature up to 3 days or refrigerate up to 1 week. Freeze up to 3 months; thaw overnight in the refrigerator.

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