

## Apple Strudel Muffins

### Ingredients

- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/2 teaspoon ground nutmeg
- 1 teaspoon cinnamon
- 2 eggs
- 1 1/4 teaspoon vanilla
- 1 1/2 cup chopped apples

### Topping

- 1/3 cup packed brown sugar
- 1 tablespoon all-purpose flour
- 1/8 teaspoon cinnamon
- 1 tablespoon butter

### Materials

- 12-cup muffin tin
- Large Bowl
- Spoon
- Pastry Cutter for the topping
- Bakers Joy or other baking spray

### Steps

1. Preheat oven to 375 degrees F (190 degrees C). Grease a 12 cup muffin pan. We used Bakers Joy
2. In a medium bowl, mix flour, baking powder, baking soda, salt, cinnamon and nutmeg.
3. In a large bowl, beat together butter, sugar and eggs until smooth.
4. Mix in vanilla.
5. Stir in apples, and gradually blend in the flour mixture. The mixture will be very thick and sticky!
6. Fill almost to top with muffin mixture. It doesn't rise as much as other muffins.
7. In a small bowl, mix brown sugar, flour and cinnamon. Cut in butter until mixture is like coarse crumbs. Sprinkle over tops of mixture in muffin pan.
8. Bake 20-25 minutes in the preheated oven, or until a toothpick inserted in the center of a muffin comes out clean. Allow to sit 5 minutes before removing muffins from pan. Cool on a wire rack.