

Apple Streusel Muffins

Submitted by Lori Goldmann



3 cups flour
2 tsp cinnamon
1 tsp baking soda
½ tsp baking powder
½ tsp salt
2 cups diced apple
½ cup oil
2 cups sugar
2 eggs, slightly beaten
½ tp vanilla
¼ cup milk

Streusel Topping:
¼ cup butter, softened
½ cup sugar
½ cup flour
½ tsp cinnamon

Preheat oven to 375°. Line 24 muffin cups with paper liners.

In small bowl stir together streusel topping ingredients until crumbly; set aside. In medium bowl combine flour, cinnamon, baking soda & powder, and salt; set aside.

In large bowl stir together apples, oil, sugar, eggs, vanilla, and milk. Add dry ingredients and stir well. Scoop batter into muffin cups (2/3 full at most). Top with streusel mixture. Bake 20-25 minutes or until muffins test done. Remove from pans and cool completely on wire rack.

