

# Cranberry Apple Muffins

A moist and fruity spice muffin with chunks of apples and bright red cranberries throughout

Yield:

12 muffins

Ingredients:

1/4 cup (1/2 stick) butter, melted

1 egg

1/2 cup sugar

1/2 cup milk

1 cup flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1 1/2 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

1/4 teaspoon ground ginger

1/4 teaspoon salt

1 large or 2 small baking apples, peeled, cored, and chopped into small pieces

1 cup cranberries, washed

1/2 cup chopped walnuts, optional

Instructions:

1. Lightly beat egg in small mixing bowl. Add sugar, milk, and butter, mixing well.

2. In large mixing bowl, combine dry ingredients, stirring to combine. Add egg mixture and stir just until moistened.

3. Blend in cranberries and apples, being careful not to over-mix. Spoon into muffin cups and bake at 350 degrees for 25-30 minutes or until muffins test done with toothpick. Cool on a wire rack. Delicious hot or cold!



This recipe is from Tammy's Recipes.