

Apple Nut Muffins

Apple filling:

2 Tbsp butter
1/3 cup packed brown sugar
1 Tbsp flour
1/2 tsp cinnamon
1/8 – 1/4 tsp nutmeg
2 cups diced, peeled apples
1/2 cup finely chopped nuts

Muffins:

3/4 cup butter, softened
1 1/2 cups sugar
3 eggs
1 1/2 tsp vanilla
3 1/2 cups flour
1 1/2 tsp baking powder
1 1/2 tsp baking soda
3/4 tsp salt
1 1/2 cups (12 ounces) sour cream
Cinnamon sugar

In a saucepan, melt butter. Stir in brown sugar, flour, cinnamon, and nutmeg until smooth. Add apples; cook over medium-low heat for 10 minutes or until tender, stirring frequently. Remove from heat; stir in nuts. Cool.

Preheat oven to 350 degrees. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Beat in vanilla. Combine dry ingredients; add to creamed mixture alternately with sour cream. Fill greased muffin cups half full with batter; add a rounded teaspoonful of apple mixture and top with remaining batter. Sprinkle with cinnamon-sugar.

Bake at 350 degrees for 16-18 minutes or until muffins test done. Cool for 5 minutes before removing from pans to wire racks. Yields 2 dozen muffins.