

Apple Crumble Muffins

with Whipped Maple Butter

35 Minutes

Start here

Before starting, preheat the oven to 375°F. Remove **10 tbsp butter** from the fridge and set aside in a warm place to soften. Wash and dry all produce.

Bust out

2 Medium bowls, vegetable peeler, measuring spoons, large bowl, small bowl, whisk, measuring cups

Ingredients

	2 Person
Egg	2
Milk	$\frac{2}{3}$ cup
Baking Powder	1 $\frac{1}{2}$ tsp
Baking Soda	$\frac{1}{2}$ tsp
All-Purpose Flour	2 $\frac{1}{3}$ cups
Brown Sugar	100 g
Sour Cream	6 tbsp
Granny Smith Apple	1
Quick Oats	$\frac{1}{2}$ cup
Maple Syrup	2 tsp
Cinnamon	1 tsp
Pecans	28 g
White Sugar	$\frac{1}{2}$ cup
Pumpkin Pie Spice Mix	1 tsp
Cooking spray*	
Butter*	
Oil*	
Salt*	

* Pantry items

Allergens

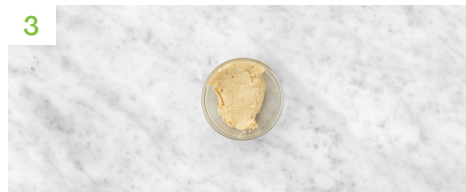
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Prep muffin tin and make crumble

- Grease a 12-cup muffin tin with **cooking spray**. (NOTE: Use muffin tin liners, if you prefer.)
- Combine **oats, pecans, cinnamon, 5 tbsp flour, 4 tbsp brown sugar** and $\frac{1}{4}$ **tsp salt** in a medium bowl. Add **6 tbsp softened butter**, then, using your fingertips, squeeze and press to mix **dry ingredients** with **butter** together until small clumps form. Set aside.
- Peel, core, then cut **apple** into $\frac{1}{4}$ -inch pieces.



3 Bake and make whipped maple butter

- Bake in the **middle** of the oven for 10 min, then reduce oven temperature to 350°F and continue to bake until golden-brown and firm to the touch, 10-12 min.
- Meanwhile, combine **remaining softened butter** and a **pinch of salt** in a small bowl. Beat using a wooden spoon until lightened and creamy, 1-2 min. Beat in **2 tsp maple syrup** until combined and smooth.



2 Make muffin batter

- Whisk together **Pumpkin Pie Spice Mix, 2 cups flour, 1 $\frac{1}{2}$ tsp baking powder, $\frac{1}{2}$ tsp baking soda** and $\frac{1}{2}$ **tsp salt** in another medium bowl until combined.
- Whisk together **eggs, sour cream, white sugar, remaining brown sugar, $\frac{1}{3}$ cup oil** and $\frac{2}{3}$ **cup milk** in a large bowl until combined.
- Add **flour mixture** to the bowl with the **wet ingredients** and stir until mostly combined. Gently stir in **apples**.
- Divide **muffin batter** between muffin cups, then sprinkle **crumble topping** over top.



4 Finish and serve

- Transfer muffin tin to a wire rack and cool for 5-10 min before running a sharp knife around the edges of the cups and removing **muffins** from the tin.
- Serve **maple butter** alongside for spreading.
- (NOTE: Muffins will keep, covered, for up to 4 days.)



French recipe title

Subtitle

Total time

D'abord

Start here

Matériel requis

Utensils

Ingrédients

2 personnes

* Essentiels à avoir à la maison

** Temperature

Allergènes

Hé, les cuisiniers! Vous trouverez les informations nutritionnelles sur le site Web ou dans l'appli.

Les ingrédients sont emballés dans des installations où l'on manipule aussi des œufs, du poisson, des crustacés, des fruits de mer, du lait, de la moutarde, des arachides, du sésame, du soya, des sulfites, des noix et du blé.

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Step 1 title

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Step 2 title

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Step 3 title

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Step 4 title

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