

Easy Apple Cinnamon Muffins - Your New Favorite Cozy Bake

Apple Cinnamon Muffins ??



OVEN
375°F

TIME
22 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup milk
- 1/3 cup vegetable oil
- 1 large egg
- 1 cup diced apples (peeled or unpeeled-your call)

DIRECTIONS

- 1.** Prep Your Oven and Tin: Preheat the oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners or grease with nonstick spray.
- 2.** Mix the Dry Ingredients: In a large bowl, whisk together:
- 3.** Flour
- 4.** Sugar
- 5.** Baking powder
- 6.** Salt
- 7.** Cinnamon
- 8.** Combine the Wet Ingredients: In a separate bowl, whisk together:
- 9.** Milk
- 10.** Vegetable oil
- 11.** Egg
- 12.** Combine & Fold in Apples: Pour the wet mixture into the dry ingredients. Stir until just combined-don't overmix! Gently fold in the diced apples.
- 13.** Scoop and Bake: Divide the batter evenly among the muffin cups. Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean.
- 14.** Cool and Enjoy: Let muffins cool in the tin for 5 minutes, then transfer to a wire rack to cool completely. Serve warm or at room temperature.

SWAPS & NOTES

& Swaps Apples: Use firm, sweet varieties like Honeycrisp, Fuji, or Gala for the best texture and flavor.

Oil: Can be swapped with melted butter or applesauce for a lighter option.

Cinnamon: Boost the spice with a pinch of nutmeg or allspice for deeper warmth.

Add-ins: Try folding in chopped walnuts, pecans, or raisins for extra texture. ??? Instructions 1.

TIPS FOR SUCCESS

Use room temperature ingredients for even mixing and fluffier muffins.

Don't overmix -a few lumps are okay!

For extra flair , sprinkle with cinnamon sugar before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-apple-cinnamon-muffins-your-new-favorite-cozy-bake/>