

# Orange Blossom Water

<http://www.orangeblossomwater.net>

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## Apple Cinnamon Muffins

From: Baking Bites / Servings: 12 Muffins

2 cups all purpose flour	Preheat oven to 375 °F (190 °C). Line a 12-cup muffin tin with paper liners.
2 tsp baking powder	In a medium bowl, whisk together flour, baking powder, salt and spices.
1/2 tsp salt	
1 1/2 tsp ground cinnamon	In a large bowl, whisk together brown sugar and egg. Whisk in melted butter, vegetable oil and vanilla.
1/4 tsp ground ginger	
3/4 cup brown sugar	Working in two or three additions, alternately stir in flour mixture and buttermilk, ending with an addition of flour and mixing only until no streaks of flour remain visible in the batter.
1 large egg	
2 tbsp butter, melted and cooled	Stir in diced apple.
2 tbsp vegetable oil	
1 tsp vanilla extract	Divide batter evenly into prepared muffin cups filling each to the top, or slightly over.
1 cup buttermilk	
1 1/2 cups diced apple	In a small bowl, stir together coarse sugar and additional 1/2 tsp ground cinnamon. Sprinkle generously over muffins.
<u>Topping mixture</u>	
3 tbsp coarse sugar	Bake for 15 - 18 minutes, until a toothpick inserted into the center of a muffin comes out clean and the top springs back when lightly pressed.
1/2 tsp ground cinnamon	Cool muffins on a wire rack.

### Notes and Tips

Buttermilk Substitute (from: About.com)

Milk (just under one cup)

1 tbsp lemon juice or white vinegar

Place a tablespoon of lemon juice or white vinegar in a liquid measuring cup.

Add enough milk to bring the liquid up to the one-cup line.

Let stand for five minute. Then, use as much as your recipe calls for.