

Apple Muffins

Moist and flavourful muffins that fill your house with a beautiful autumnal scent

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INGREDIENTS

- 85g soft butter
- 100g brown sugar
- 2 eggs
- 210g flour
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 1 tsp pumpkin pie spice (recipe on www.inthekitchenwithelisa.com)
- 90g apple sauce
- 1 medium apple

- 1-2 medium apples
- 30-50g chopped pecan nuts
- 1 tsp pumpkin pie spice for latte (recipe on www.inthekitchenwithelisa.com)



DIRECTIONS

1. Cream the softened butter with the sugar in a medium bowl with a hand-mixer for a couple of minutes until it becomes creamy and pale.
2. Add the eggs one at a time whisking for about half a minute in between each addition. If after you have added the second egg the mixture starts looking a little curdled, no need to worry about it, it will become creamy once you start adding the dry ingredients.
3. In a separate bowl combine the dry ingredients and the pumpkin pie spice.
4. Sift about half of the dry ingredients into the wet ingredients and mix shortly. Then add the apple sauce and mix again shortly. Now add the rest of the dry ingredients and mix until well combined and you don't see any dry spots of flour.
5. Peel, deseed and grate an apple. Add the grated apple to the batter and fold in until combined.
6. Lay a muffin tray with 12 paper muffin or cupcake liners and portion the batter into the muffin liners evenly using an ice cream scooper or a tablespoon.
7. Peel, deseed and cube the apples for the topping and mix them in a small bowl with the chopped pecan nuts and the pumpkin pie spice for latte.
8. Add the apple cubes and the pecan nuts on top of the muffins.
9. Bake the muffins in 180°C bottom top heat in the middle shelf of the oven for about 25 minutes.
10. Remove from the oven, allow to cool shortly and then remove from the muffin tray into the cooling rack and allow to cool completely. Store in an airtight container or in the fridge to keep fresh for longer.