
Miniature Apple Muffins

The Back Porch Restaurant - Belle Vernon, PA

Pittsburgh Chefs Cook Book - 1989

1 3/4 cups flour

1 1/2 cups Mackintosh apples, peeled and finely chopped

1 cup sugar

1/2 teaspoon salt

1/2 teaspoon baking soda

1/2 teaspoon cinnamon

3/4 cup vegetable oil

1/2 cup chopped, toasted walnuts

1/2 teaspoon vanilla

In a large bowl, thoroughly combine the flour, apples, sugar, salt, baking soda and cinnamon. Stir in the walnuts and vanilla. Slowly stir oil into the mixture.

Preheat the oven to 350 degrees.

Place paper muffin cups into miniature muffin pans.

Fill each cup 2/3 full of muffin mixture.

Bake for 15 minutes or until a toothpick inserted in the center comes out clean.

Yield: 2 1/2 to 3 dozen

Breads, Muffins

Per Serving (excluding unknown items): 3025 Calories; 166g Fat (48.8% calories from fat); 23g Protein; 368g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 1702mg Sodium. Exchanges: 11 Grain(Starch); 32 1/2 Fat; 13 1/2 Other Carbohydrates.