

The Best Super-Apple-Filled Muffins

source: André (master of heaping teaspoons of vanilla). With a few clarifications by Kat.

Ingredients:

Topping

1/2 cup cassonade
6 tbsp flour
1 heaping tsp canelle
1/4 cup butter

Muffins

Dry:

2.5 cup flour
1 tsp baking soda
1/2 tsp salt

Wet:

2/3 cup veggie oil
1 egg
1.5 cup brown sugar
1 heaping tsp vanilla

Other:

1 cup milk
4-6 cups diced apples

Directions:

Cut together topping ingredients and set aside.

Mix wet (not including milk).

Sift dry together.

(That's right, you need 3 bowls)

Take dry and milk, alternating adding of each to the wet mix (well, it's just hard to mix it up all at once).

Mix in as much apple as you dare!

Make muffin tins unsticky.

Put mix in tins.

Pour/smush on topping.

Bake at 375 until they're done. You'll have to figure out how long that takes, since it doesn't say here.