

One-Bowl Apple Cinnamon Muffins

Ingredients

1/2 cup unsalted butter softened
1/2 cup light brown sugar firmly packed
1/4 cup granulated sugar
1 egg
1 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon kosher salt
2 teaspoons ground cinnamon
2 large apples peeled, cored and chopped

Topping (optional)

1/3 cup brown sugar firmly packed
1/2 teaspoon cinnamon



Instructions

- Preheat the oven to 375 degrees F. Grease and flour a standard 12-cup muffin pan.
- In the bowl of a stand mixer, cream together the butter, brown sugar and granulated sugar on medium speed, for 3-4 minutes, until light and fluffy.
- Add the egg and continue mixing until incorporated, scraping down the bowl once or twice (about 2 minutes). Add the sour cream and vanilla and mix on low speed another minute.
- Add the flour, baking soda, baking powder, salt and cinnamon and mix on low speed just until incorporated.
- Remove the bowl from the stand mixer, add the apples, and give it a good stir with a rubber spatula until the apples are evenly distributed in the batter.
- Divide the muffin batter evenly between the muffin cups. They should be about 3/4 full.

Topping: In a small bowl, stir together the brown sugar and cinnamon. Sprinkle evenly over the muffins.

Bake muffins in the preheated oven for 25-30 minutes, until a toothpick inserted in the center comes out clean.