

YIELD: 32

Mini Apple Cheddar Muffins

Savory mini muffins made with chopped apples and shredded cheddar cheese.

PREP TIME

20 minutes

COOK TIME

15 minutes

TOTAL TIME

35 minutes

Ingredients

- 3 cups all-purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 2 cups freshly grated cheddar cheese
- 2 eggs
- 1 cup apple sauce
- 1/4 cup honey
- 1/2 cup butter, melted
- 2 cups chopped apples



Instructions

1. Preheat oven to 375 degrees.
2. Combine flour, baking powder, salt and cinnamon in a large bowl.
3. Mix in cheese.
4. Beat eggs in a medium bowl and add apple sauce and honey; stir in melted butter slowly. Mix in apples.
5. Add wet mixture to dry and stir just until combined. Don't over mix.
6. Grease muffin tin with melted butter and fill muffin cups to the top with batter.
7. Bake 15-18 minutes or until a toothpick comes out clean.
8. Remove to cooling rack. Enjoy these muffins while still warm!

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