



WHOLE WHEAT APPLE MUFFINS WITH STREUSEL TOPPING

(Yield: 12)

- 1 cup Heckers or Ceresota Unbleached All-Purpose Flour
- 1 cup Heckers or Ceresota Whole Wheat Flour
- 1 tsp. baking Soda
- 1 tsp. baking Powder
- ¼ tsp. Salt
- 1 Tbsp. Cinnamon
- ½ cup Margarine, softened (may substitute spread, if suitable for baking)
- ½ cup Granulated Sugar
- ¼ cup Brown Sugar, packed
- 1 Egg, slightly beaten
- 1 cup sour cream (non-fat works fine)
- 1 Apples (Jonathan or Granny Smith) peeled, cored and chopped

Preheat oven to 400°.

Prepare muffin tin: Grease and flour – or spray w/ cooking oil – or use muffin/cupcake papers.

Mix together both flours, baking soda, baking powder, salt and cinnamon, set aside. In separate bowl, cream margarine then add granulated sugar and brown sugar. Beat until light and fluffy. Add egg and mix well. Add sour cream, mixing lightly. Fold in dry ingredients. Stir in apple chunks by hand.

Divide batter evenly into prepared muffin cups. Make Streusel topping (see recipe below). Sprinkle Streusel Topping evenly over each muffin. Bake at 400° for 20-25 minutes or until toothpick inserted into center of muffin comes out clean. Slightly cool muffins in tin, then turn out onto wire rack to cool completely.

Streusel Topping

- 3 Tbsp. Ceresota Unbleached Flour
- 3 Tbsp. Brown Sugar
- ¼ tsp. Cinnamon
- 4 tsp. Margarine softened (may substitute spread, if suitable for baking)
- 1/8 cups Chopped Pecans

In small bowl, mix flour, brown sugar and cinnamon. Cut in margarine until mixture resembles coarse crumbles. Add chopped pecans.