

APPLE WALNUT MUFFINS WITH MAPLE CINNAMON CREAM CHEESE FROSTING

INGREDIENTS

2 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 eggs, lightly beaten
1 cup buttermilk
1/2 cup vegetable oil
1 teaspoons cinnamon
1 1/2 cups apples, peeled, cored and diced
1/2 cup chopped walnuts
1 cup seedless raspberry jam

For the frosting

3/4 pound cream cheese, at room temperature
1/2 pound unsalted butter, at room temperature
1/2 teaspoon ground cinnamon
1 teaspoon maple extract
1 pound confectioners sugar

DIRECTIONS

Preheat oven to 400F

In a large bowl, combine flour, sugar, baking powder, cinnamon and salt. In a small bowl, mix eggs, buttermilk, and oil. Stir into flour mixture just until moistened. Add diced apples and walnuts. Fill greased or paper-lined muffin cups two-thirds full. Bake for 22-25 minutes or until center of muffin springs back when lightly touched. Cool completely.

For the frosting, cream the cream cheese, butter, cinnamon and maple extract in the bowl of an electric mixer fitted with a paddle attachment. Add the sugar and beat until smooth.

Frost muffins liberally and garnish with a whole walnut or apple chip (optional)