

Easy Apple Cinnamon Muffins

- 1 cup all purpose flour
- 1/2 cup whole wheat flour
- 1/2 cup granulated white sugar
- 1/2 cup packed brown sugar
- 2 tsp. baking powder
- 2 tsp. cinnamon
- 1/2 tsp. salt
- 1/3 cup vegetable or canola oil
- 1 large egg
- 1/3 cup milk
- 2 medium apples, chopped

Topping:

- 1/4 cup granulated white sugar
- 2 tbsp. flour
- 2 tbsp. butter, room temp.
- 1 tsp cinnamon

Preheat oven to 400 degrees.

In a medium bowl whisk together dry ingredients. Add oil, egg and milk and stir just until combined.

In a small bowl, mix topping ingredients, blending together with a pastry cutter or fork.

Sprinkle over unbaked muffins.

Bake 15 to 20 minutes, or until a toothpick inserted in center of muffin comes out clean.

