

Apple Butter Muffins by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

Lynn demonstrates how to make some Apple Butter Muffins. These would be delicious for breakfast or snack. This recipe was shared with me by my friend Kristy.

Ingredients:

- 1-3/4 cups unbleached flour or 1-3/4 cups all purpose flour
- 1-1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup butter, softened
- 1 cup sugar
- 1 egg
- 1 cup apple butter
- 1 teaspoon vanilla
- 2 Tablespoons lemon juice
- 1 (5 ounce) can evaporated milk
- Sugar, to sprinkle

Preheat oven to 350°. Grease or line with cupcake liners 24 muffin cups.

In a small mixing bowl, stir together the flour, baking powder, baking soda and salt and set aside.

In a large mixing bowl, cream the butter and sugar until fluffy.

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Add the egg to the sugar mixture and beat well.

Beat in the apple butter and vanilla.

Stir lemon juice into the evaporated milk.

Beating at low speed, alternately add the flour and milk mixtures to the apple butter mixture until just combined.

Don't over mix.

Fill each muffin cup 2/3 full.

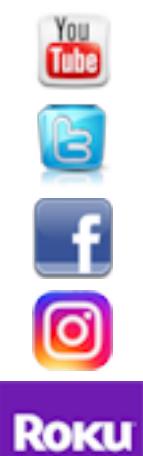
Sprinkle lightly with sugar.

Bake for 20-25 minutes.

Cool on wire racks.

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Lynn's Recipes: March 2015
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