**Apple Chip Muffins**

**Ingredients:**

**Muffin Batter:**

180mL flour

60mL sugar

5mL baking powder

1mL salt

½ egg

60mL milk

30mL oil

½ chopped apple

**Topping:**

7mL cinnamon

15mL brown sugar

7mL butter

7mL flour

**Method:**

1. Preheat oven to 400**°**F
2. Place muffin papers in tin.
3. Prepare topping by combining cinnamon, brown sugar, butter, and flour.
4. Peel and core apple. Chop into small pieces.
5. Sift and measure flour then resift with sugar, baking powder, and salt.
6. Mix liquid ingredients (beaten egg, milk and oil) and add chopped apple into a small bowl.
7. Make a well in dry ingredients, add liquid to the dry ingredients, stir just enough to moisten dry ingredients (about 10 strokes)
8. Fill papers 2/3 full.
9. Sprinkle with topping.

 10. Bake 15-20 minutes.