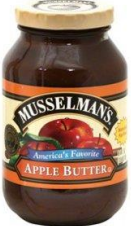


## Apple Butter Muffins

Yield @ 2 dozen

<b>Tools and Utensils:</b> 1 large mixing bowl 1 medium mixing bowl Dry measuring cups Measuring spoons		Liquid volume measuring cup Whisk 2 muffin pans 24 Paper muffin cup liners # 16 portion scoop
Ingredients	Amounts	Procedure
Flour Sugar Baking powder Cinnamon Salt Nutmeg Allspice Ginger  Egg Milk Vegetable oil Apple butter  	3 ½ c. 2/3 c. 4 t. 1 t. ½ t. ½ t. ¼ t. ¼ t.  2 1 ½ c. ½ c. 1 c.	<ol style="list-style-type: none"> <li>1. Preheat oven to 375 °F.</li> <li>2. Line muffin pans with paper liners.</li> <li>3. In a large mixing bowl, measure and combine flour, sugar, baking powder, cinnamon, salt, nutmeg, allspice and ginger.</li> <li>4. In a medium mixing bowl, measure and combine egg, milk, vegetable oil, and apple butter.</li> <li>5. Stir liquid ingredient mixture into the dry ingredient mixture, <b>just until moistened.</b></li> <li>6. Portion batter (2/3 full) into paper-lined cups.</li> <li>7. Bake 20-25 minutes.</li> <li>8. Remove muffins from pan. Serve warm, or cool completely and store in an airtight container.</li> </ol>