Apple Cinnamon Muffins

Ingredients

2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon ground cinnamon

1/2 cup unsalted butter, softened

3/4 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1/2 cup plain yogurt

1 1/2 cups peeled, cored, and finely chopped apples (about 2 medium-sized apples)

For the Cinnamon Sugar Topping

- 2 tablespoons granulated sugar
- 1/2 teaspoon ground cinnamon

1. Preheat your oven to 375°F (190°C). Line a muffin tin with paper liners or grease the cups.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, salt, and ground cinnamon. Set aside.
3. In a large bowl, cream together the softened butter and sugar until light and fluffy.
4. Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.
5. Gradually add the dry ingredients to the wet ingredients, alternating with the plain yogurt. Begin and end with the dry ingredients. Mix until just combined.
6. Gently fold in the chopped apples until evenly distributed throughout the batter.

7. Spoon the batter into the prepared muffin cups, filling each about two-thirds full.

8. In a small bowl, mix together the granulated sugar and ground cinnamon for the topping. Sprinkle this mixture over the tops of each muffin.

9. Bake in the preheated oven for 18-20 minutes or until a toothpick inserted into the centre comes out clean.

10. Allow the muffins to cool in the tin for a few minutes before transferring them to a wire rack to cool completely.