**Apple Pie Muffins**

**Muffins:**

180 mL Flour 40 mL Margarine, melted

125 mL Brown Sugar 20 mL Egg

2 mL Baking soda 80 mL Buttermilk

1 mL Cinnamon 1 mL Vanilla

1/2 Apple, skinned and diced

**Topping:**

10 mL Brown sugar 3 ml Margarine, melted

6 mL Flour 10 mL Oats

0.5 mL Cinnamon

**Method:**

1. Preheat oven to 375°F. Line 6 muffin tins.
2. Peel and dice apple.
3. Combine topping ingredients in a small bowl.
4. In a large bowl, combine flour, brown sugar, cinnamon, apples and baking soda. Mix well to combine. Make a well in the center.
5. Mix together egg, buttermilk, 40 mL melted margarine and vanilla in liquid measure.
6. Add liquid ingredients all at once to the well in the dry ingredients. Mix with a fork until just mixed, batter should be lumpy.
7. Divide into 6 muffin tins and sprinkle with topping.
8. Bake for 20-25 mins.

**Demo Questions**:

1) What are 2 things that can happen if you over mix the muffin batter?

2) What is gluten?

3) What are 2 tests for doneness in the muffins?