



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

APPLE CRISP MUFFINS

makes 9 large muffins
preheat oven to 375°F

2 1/2 cups oatmeal
1 1/2 cups buttermilk

Mix together in a large mixing bowl and allow it to sit for 1 hour...then add:

4 eggs, slightly beaten
1 cup brown sugar
1 cup butter, melted

Mix well

Sift together:

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt

Stir into wet ingredients until just mixed

Then carefully fold in 1 apple, cored but left unpeeled and cut into small chunks
Fill paper lined muffin tins to the top

CRISP

1/2 cup flour
1/3 cup brown sugar
1/4 cup melted butter

Mix well

Crumble over the top of the filled muffins and bake for 25 minutes

CINNAMON DRIZZLE

1/2 cup icing sugar
1/4 teaspoon cinnamon
Enough milk to make a drizzle

These muffins keep well for several days or can be frozen up to 6 months.

THE LOVE: It's always a good idea to do the tooth-pick check just in case your oven does not bake at the same speed as mine.