

Apple Muffins Recipe

Ingredients:

2 cups flour
¾ teaspoon salt
4 tbsp. granulated sugar
2 tbsp. baking powder
2 tbsp. butter
1 cup finely chopped Ohio apples
2 eggs
½ cup milk
½ teaspoon cinnamon
12 apple slices



Recipe reprinted from the Ohio Apple Institute's *Apples for Health*, circa 1917-1945 (PA Box 527, 25; Om 3324)



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Directions: Mix flour, salt, baking powder and half the sugar. Cut in the butter with two knives or a pastry blender. Add chopped Ohio apples, mix. Lightly and quickly add the beaten eggs with the milk. Drop by spoonfuls in greased muffin pans. Place one slice of apple on each muffin. Mix remaining sugar and cinnamon, sprinkle this over the tops and bake 400 degrees F. for about 20 minutes. These are fine re-heated, for there is enough moisture to the apples to keep them from drying out.