

# 2023 Baking Contest Jr. Division – Quick Bread

## Apple Streusel Muffins

Yield: 12 muffins, bring all 12 to judging

### Muffin Ingredients

1 c sifted all-purpose flour	1 tsp. salt
1 c. whole wheat flour	1 egg
1 c. apple, peeled & chopped (about 1 medium)	1 c. milk
1/3 c. firmly packed brown sugar	1/4 c. vegetable oil
1 Tbsp. baking powder	

### Streusel Topping (following)

### Muffin Directions

1. Preheat oven to 400°.
2. Grease muffin cups.
3. Stir together flours, apple, sugar, baking powder, and salt in a mixing bowl.
4. In a separate bowl, beat egg; stir in milk and oil.
5. Add liquid mixture to dry ingredients, stirring just until blended.
6. Spoon batter into prepared muffin cups, filling each 2/3 full.
7. Sprinkle evenly with Streusel Topping (recipe below).
8. Bake for 15 to 18 minutes or until golden brown.

### Streusel Topping Ingredients

1/2 c. firmly packed brown sugar	1/2 tsp. cinnamon
1 Tbsp. butter or margarine softened	1/4 c. chopped pecans

### Streusel Topping Directions

1. Combine sugar, butter, and cinnamon in a small mixing bowl using your finger or a pastry blender.
2. Add pecans and mix well.

### IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.