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.Apple Cider Muffins:

Ingredients:

For the muffins:

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup Baugher's apple cider
- 1/4 cup milk

For the cinnamon sugar coating:

- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 cup unsalted butter, melted

Instructions:

1. Preheat the oven to 350°F (175°C). Line a muffin tin with paper liners or grease with cooking spray.
2. In a medium bowl, whisk together



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the flour, baking powder, baking soda, salt, cinnamon, and nutmeg.

3. In a separate large bowl, whisk together the melted butter, granulated sugar, brown sugar, eggs, and vanilla extract until smooth and combined.
4. Gradually add the dry ingredients to the wet ingredients, alternating with the apple cider and milk, and stirring until just combined. Be careful not to overmix.
5. Divide the batter evenly among the prepared muffin cups, filling each about 2/3 full.
6. Bake in the preheated oven for 18-20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.
7. While the muffins are baking, prepare the cinnamon sugar coating. In a small bowl, combine the granulated sugar and ground cinnamon.
8. When the muffins are done baking, allow them to cool in the pan for 5 minutes.
9. Remove the muffins from the pan and dip each muffin in the melted butter, then roll in the cinnamon sugar coating until evenly coated.
10. Transfer the muffins to a wire rack to cool completely.