**Cinnamon Apple Cupcakes Recipe**

 **Prep time** 5 min  **Preheat oven** 375°F **Bake time** 30 min

Serves: 2

**Ingredients**

* 250 ml all-purpose flour
* 5 ml baking powder
* 1 ml salt
* 5 ml ground cinnamon (plus 2 ml cinnamon to coat apples)
* 250 ml diced apples
* 60 ml margarine, room temperature
* 125 ml granulated sugar
* 1 large eggs
* 5 ml teaspoons pure vanilla extract
* 60 ml milk

**For the Topping:**

* 10 ml granulated sugar
* 2 ml ground cinnamon

**Instructions**

1. Preheat oven to 375º F.
2. Dice apples and place them in 15 ml flour mixed with 2 ml cinnamon. Toss to coat
3. Sift together flour, baking powder, salt, and cinnamon in a medium bowl. Set aside.
4. Cream together butter and sugar until lightened in color, about 3 minutes. Add an egg, one at a time, taking care to fully incorporate before adding the other. Mix in vanilla.
5. Gently fold in flour mixture, alternating with milk. Stir until just combined. Fold in diced apples and scoop mixture into prepared muffin tins, filling about ⅔ to ¾ full.
6. Prepare topping for muffins by combining cinnamon and sugar, sprinkle the mixture on top of cupcakes.
7. Bake until a toothpick or skewer inserted in the middle comes out clean, about 30 minutes.
8. Once cupcakes have baked, remove from the oven and allow to cool slightly in the muffin tin. Then, remove each cupcakes and pllace onto a cooling rack to finish cooling.3.2.2124