[](http://www.google.com/url?sa=i&rct=j&q=Apple+muffins&source=images&cd=&cad=rja&uact=8&docid=gaiaIih9xVX3oM&tbnid=FM8cxMeRvqJwOM:&ved=0CAUQjRw&url=http://www.blissfullydelicious.com/2011/12/whole-wheat-apple-muffins/&ei=jFZhU-qhH5G0yATI1oLIBQ&psig=AFQjCNHujkJ-APD0C0KoSRC7AcllWcyn2g&ust=1398974470575368)Apple Muffins

2 cups sugar

2 eggs

1 cup oil

1 Tablespoon vanilla

3 cups flour

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon cinnamon

3 cups peeled, cored, diced apples (around 3 apples)

Brown sugar for topping (around ½ cup)

**Instructions:**

1. Preheat oven to 350 degrees and line muffin pan with sprayed paper liners
2. Cream together sugar, eggs, oil, and vanilla. Stir in flour, baking soda, salt, and cinnamon and mix until combined. The batter will be very thick.
3. Add diced apples and stir
4. Fill paper liners almost to the top, about 3.4 of the way full. Sprinkle with brown sugar.
5. Bake at 350 for 20-24 minutes. Makes 18 muffins.