Chunky Apple Muffins



**Yield** Makes 6

Ingredients

* + 1 medium Granny Smith apple, peeled, cored, and quartered
	+ ½ cup sugar
	+ 1 cup all-purpose flour
	+ 1 teaspoons baking soda
	+ 1/4 teaspoon salt
	+ 1/4 teaspoon ground cinnamon
	+ 1 large eggs
	+ ½ cup buttermilk, room temperature
	+ ¼ cup vegetable oil

Directions

1. Preheat oven to 400 degrees. Place muffin liners in muffin pan.
2. Cut 3 apple quarters into 1/4-inch dice; cut remaining apple quarter into 6 thin slices for garnish.
3. Whisk together sugar, flour, baking soda, salt, and cinnamon in a medium bowl.
4. Add diced apple; toss to coat.
5. In a separate bowl, whisk together eggs, buttermilk, and oil in a small bowl.
6. Gently fold buttermilk mixture into flour mixture until just combined; **do not overmix**.
7. Divide batter among muffin cups, filling each about three-quarters full.
8. Top each with an apple slice.
9. Bake until muffins are brown around edges and spring back when touched, 16 to 18 minutes.
10. Let muffins cool slightly, about 5 minutes, before turning out of tin onto a wire rack. Serve warm or at room temperature.