THE J.M. SMUCKER Co

# Apple Cranberry Crumble Muffins

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 20 mins | 25 mins | 12 | N/A |

## Ingredients

- **Topping:**
- 1/4 cup (50 mL) brown sugar, packed
- 1/4 cup (50 mL) chopped almonds
- 3 tbsp (45 mL) **Robin Hood®** Oats
- 1/2 tsp (2 mL) cinnamon
- 1 tbsp (15 mL) margarine, melted
- **Muffins:**
- 2 1/4 cups (550 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1 1/2 cups (375 mL) brown sugar, packed
- 1 tsp (5 mL) baking soda
- 1 egg
- 1 cup (250 mL) plain yogurt
- 1/2 cup (125 mL) Canola Oil
- 2 cups (500 mL) peeled and diced apples
- 3/4 cup (175 mL) cranberries

## Directions

**Step 1:**

Preheat oven to 375°F (190°C). Spray muffin tray cups with a non-stick spray.

**Step 2:**

Topping: In a medium bowl, combine all ingredients. Mix well.

**Step 3:**

Muffins: In a large bowl combine flour, brown sugar and baking soda.

**Step 4:**

In a small bowl combine egg, yogurt and oil. Add to dry ingredients stirring just until moistened. Stir in apples and cranberries.

**Step 5:**

Fill muffin cups with batter. Sprinkle with topping.

**Step 6:**

Bake at 375°F (190°C) for about 25 minutes, or until tops are firm to touch.

## Images