



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

